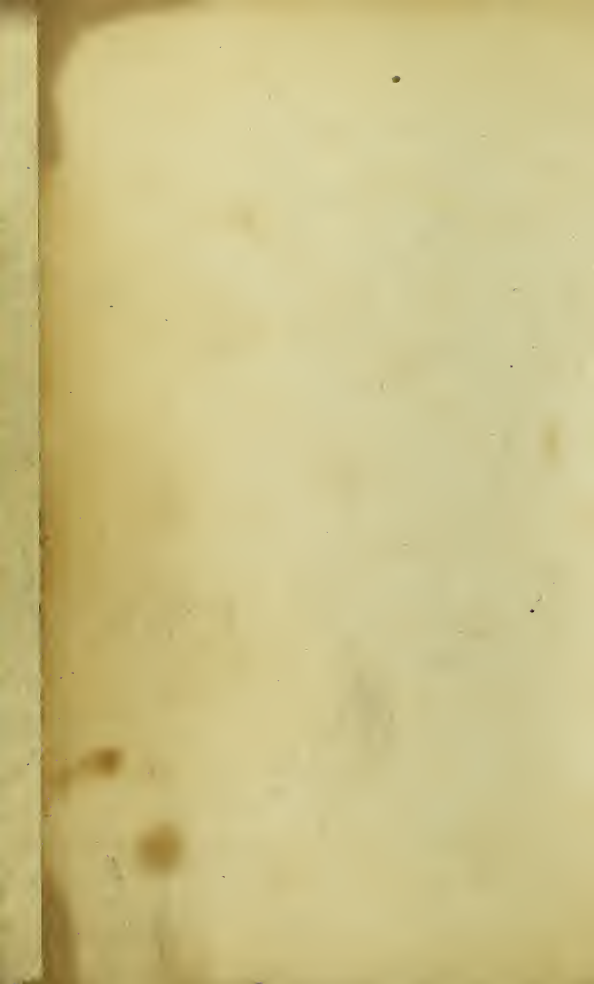
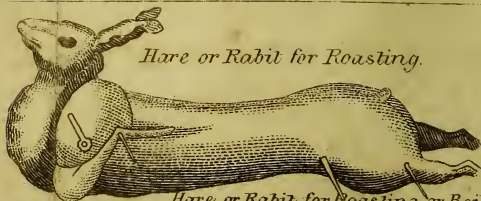


16901 / A





TRUSSING.



Hare or Rabit for Roasting.

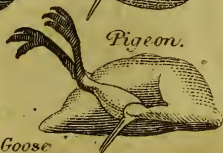
Woodcock or Snipe.



Hare or Rabit for Roasting or Boiling.



Turkey for Roasting



Pigeon.

Goose



Duck.



Chicken or Fowl for Roasting.



Duc

ant or Partridge.

Turkey or Fowl for Boiling.



1793 40.
THE
FRUGAL HOUSEWIFE;
OR,
EXPERIENCED COOK;

WHEREIN THE
ART OF DRESSING ALL SORTS OF VIANDS,
With Cleanliness, Decency, and Elegance,
IS EXPLAINED,
IN FIVE HUNDRED APPROVED RECEIPTS,

FOR

Gravies, Sauces, Roasting, Boiling, Frying, Broiling, Stews, Hashes,
Soups, Fricassees, Ragouts, Pastries, Pies, Tarts, Cakes,
Puddings, Syllabubs, Creams, Flummery, Jams,
Jellies, Blanc Mange, and Custards;

TOGETHER WITH THE BEST METHODS OF

Potting, Collaring, Preserving, Drying, Candying,
Pickling, making of English Wines,

AND

DISTILLING OF SIMPLES:

TO WHICH ARE ADDED,


TWELVE NEW PRINTS,

Exhibiting a proper Arrangement of Dinners, Two Courses,
for every Month in the Year;

WITH VARIOUS BILLS OF FARE,

AND

New General Directions for Carving.

——
ORIGINALLY WRITTEN

By **SUSANNA CARTER;**

but now improved by an experienced Cook in one of the
Principal Taverns in the City of London.

L O N D O N :

PRINTED AND PUBLISHED BY J. FAIRBURN,
110, MINORIES.



THE EXPERIENCED COOK.



CONVINCED by my own experience, and by the numerous complaints of others, of the deficiency of all former books relating to Cookery and Domestic Economy, I have been induced to prepare the following work; in which I trust it will be found that many of the imperfections incidental to earlier publications, have been obviated.

As no branch of knowledge whatsoever, connected with the profession of a cook, is of more importance than that of choosing and purchasing provisions, with regard to their quality, and the economy of expenditure, I shall begin with that first—

HOW TO MARKET,

And the Seasons of the Year for Butchers' Meat, Poultry, Fish, &c.

BUTCHERS' MEAT.

Lamb. In a fore-quarter of lamb mind the neck vein: if it be an azure blue, it is new and good; but if green or yellow, it is near tainting, if not tainted already. In the hinder quarter, smell under the kidney, and try the knuckle: if you meet with a faint scent, and the knuckle be limber, it is stale killed. For a lamb's head, mind the eyes: if sunk or wrinkled, it is stale; if plump and lively, it is new and sweet. Lamb comes in in April, and holds good till the end of August.

How to choose Veal, Mutton and Beef.

Veal. If the bloody vein in the shoulder looks blue, or of a bright red, it is new killed; but if black, green, or yellow, it is flabby and stale, if wrapped in wet cloths, smell whether it be musty or not. The loin first taints under the kidney; and the flesh, if stale killed, will be soft and slimy.

The breast and neck taints first at the upper end, and you will perceive dusky, yellow, or green appearance; and the sweetbread on the breast will be clammy, otherwise it is fresh and good. The leg is known to be new by the stiffness of the joint: if limber and the flesh seems clammy, and has green or yellow specks, it is stale. The head is known as the lamb's. The flesh of a bull-calf is more red and firm than that of a cow-calf, and the fat more hard curdled.

Mutton. If it be young, the flesh will pinch tender; if old, it will wrinkle, and remain so: if young, the fat will easily part from the lean; if old, it will stick by strings and skins; if ram mutton, the fat feels spongy the flesh close grained and tough, not rising again when dented: if ewe mutton, the flesh is paler than wether mutton, a closer grain and easily parting. If there be a rot, the flesh will be pale, and the fat a faint white inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat. As to the newness and staleness, the same is to be observed as in lamb.

Beef. If it be right ox-beef, it will have an open grain; if young a tender and oily smoothness; if rough and spongy, it is old, or inclined to be so, except the neck, brisket, and such parts as are very fibrous, which in young meat will be more rough than in other parts. A rimation, pleasant colour betokens good spending meat: the suet, a curious white; yellow is not good.

Cow-beef is less bound and closer grained than ox, the fat whiter, but the lean somewhat paler; if young, the dent made with the finger will rise again in a little time.

Bull-beef is close grained, deep dusky red, tough in pinching, the fat skinny, hard, and has a rammish rank

How to choose Pork, Brawn and Venison.

smell; and for newness, and staleness, this flesh bought fresh has but few signs, the more material is its clamminess, and the rest your smell will inform you. If it be bruised these places will look more dusky or blacker than the rest.

Pork. If young, the lean will break in pinching between the fingers; and if you nip the skin with your nails, it will make a dent; also if the fat be soft and pulpy, like lard: if the lean be tough, and the fat flabby and spongy, feeling rough, it is old, especially if the rind be stubborn, and you cannot nip it with your nails.

If a boar, though young, or a hog gelded at full growth, the flesh will be hard, tough, red, and rammish of smell; the fat skinny and hard; the skin thick and rough, and pinched up, will immediately fall again.

As for old or new killed, try the legs, hands, and springs, by putting the finger under the bone that comes out; if it be tainted, you will there find it by smelling the finger; besides the skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little kernels in the fat of the pork, like nail-shot it is measly, and dangerous to be eaten. Pork comes in in the middle of August, and holds good till Lady-day.

How to chuse Brawn, Venison, Westphalia, Hams, &c. Brawn is known to be hold or young by the extraordinary or moderate thickness of the rind; the thick is old, the moderate young. If the rind and fat be tender, it is not boar brawn, but barrow or sow.

Venison. Try the haunches or shoulders under the bones that come out with your finger or knife, and as the scent is sweet or rank, it is new or stale; and the like of the sides in the fleshy parts; if tainted, they will look green in some places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and rough, it is old; if close and smooth it is young.

The buck venison begins in May, and is in high season till Allhallow's-day: the doe from Michaelmas to the end of December, or sometimes to the end of January.

Poultry in Season.

Westphalia Hams and English Bacon. Put a knife under the bone that sticks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is sweet; if much smeered and dulled, it is tainted or rusty.

English gammons are tried the same way; and for other parts, try the fat; if it be white, oily in feeling, does not break or crumb it is good; but if the contrary, and the lean has little streaks of yellow, it is rusty, or will soon be so.

Butter Cheese and Eggs. When you buy butter, trust not to that which will be given you, but try in the middle, and if your smell and taste be good, you cannot be deceived.

Cheese is to be chosen by its moist and smooth coat; if old cheese be rough coated, rugged, or dry at top, beware of little worms or mites: if it be over full of holes, moist or spongy, it is subject to maggots; if soft or perished places appear on the outside, try how deep it goes, the greater part may be hid.

Eggs, hold the great end to your tongue; if it feels warm it is new; if cold bad; and so in proportion to the heat or cold, is the goodness of the egg. Another way to know, is to put the egg in a pan of cold water, the fresher the egg, the sooner it will fall to the bottom; if rotten, it will swim at the top. This is a sure way not to be deceived. As to the keeping of them, pitch them all with the small end downwards in fine wood ashes, turning them once a week end-ways, and they will keep some months.



POULTRY IN SEASON.

January.—Hen turkeys, capons, pullets with eggs, fowls chickens, hares, all sorts of wild fowl, tame rabbits, and tame pigeons.

February.—Turkeys, and pullets with eggs, capons, fowls, small chickens, hares, all sorts of wild-fowl, (which in this month begins to decline,) tame and wild pigeons,

How to choose Poultry.

tame rabbits, green geese, young ducklings, and turkey poults.

March.—This month the same as the preceeding; and in this month wild-fowl goes quite out.

April.—Pullets, spring fowls, chickens, pigeons, young wild rabbits, leverets, young geese, ducklings, and turkey poults.

May and June.—The same.

July.—The same; with young partridges, pheasants, and wild ducks, called flappers or moulters.

August.—The same.

September, October, November, and December.—In these months all sort, of fowl, both wild and tame are in season; and in the three last is the full season for all wild fowl.

HOW TO POULTRY.

To know if a Capon is a true one, young or old, new or stale. If it be young, his spurs are short, and his legs smooth: if a true capon, a fat vein on the side of his breast, the comb pale, and a thick belly and rump: if new, he will have a hard close vent; if tale, a loose open vent.

A Cock and Hen Turkey, Turkey Poults. If the cock be young, his legs will be black and smooth, and his spurs short: if stale, his eyes will be sunk in his head, and the feet dry; if new, the eyes lively, and feet limber. Observe the like by the hens; and moreover, if she be with egg she will have a soft open vent; if not, a hard close vent. Turkey poults are known the same, their age cannot deceive you.

Cock, Hen, &c. If young, his spurs are short and dubbed; but take particular notice they are not pared or scraped: if old, he will have an open vent; but if new, a close hard vent. And so of a hen for newness or staleness; if old, her legs and comb are rough; if young smooth.

A tame, wild and bran Goose. If the bill be yellow, and she has but a few hairs, she is young; but if full of hairs, and the bill and foot red, she is old; if new, limber-

How to choose Poultry.

footed; if stale, dry-footed. And so of a wild and bran goose.

Wild and Tame Ducks. The duck, when fat, is hard and thick on the belly; if not, thin and lean; if new, limber-footed; if stale, dry-footed. A true wild duck has a red foot, smaller then the tame one.

Pheasant Cock and Hen. The cock, when young, has dubbed spurs; when old sharp small spurs: if new, a fat vent; if stale, an open flabby one. The hen, if young, has smooth legs, and her flesh of a curious grain; if with egg, she will have a soft open vent; if not, a close one. For newness or staleness, as the cock.

Partridge Cock and Hen. The bill white, and the legs blue, shew age; for if young, the bill is black, and the legs yellow; if new, a fast vent; if stale, a green and open one. If full crops, and they have fed on green wheat, they may taint there; for this smell the mouth.

Woodcock and Snipe. The woodcock, if fat, is thick and hard, if new, limber-footed; when stale, dry-footed; or if their noses are snotty, and their throats muddy and moorish, they are not good. A snipe if fat, has a fat vein on the side under the wing, and in the vent feels thick. For the rest like the woodcock.

Doves and Pigeons. To know the turtle-dove, look for a blue ring round his neck, and the rest mostly white. The stock-dove is bigger; and the ring-dove is less than the stock-dove. The dove-house pigeons, when old, are red-legged; if new and fat, they will feel full and fat in the vent, and are limber-footed; but if stale, a flabby and green vent.

So the green or grey plover, fieldfare, blackbird, thrush, larks, &c.

Of Hare, Leveret, or Rabbits. Hare will be white and stiff, if new and clean killed: if stale, the flesh black in most parts, and the body limber: if the cleft in her lips spread much, and her claws wide and ragged, she is old; the contrary, young: if young, the ears will tear like brown paper; if old, dry and tough. To know a true leveret, feel on the fore-leg, near the foot, and if there is

Fish in Season.

a small bone or knob, it is right; if not it is a hare; for the rest observe as in a hare. A rabbit, if stale, will be limber and slimy; if new, white and stiff: if old, her claws are long and rough, the wool mottled with grey hairs; if young, claws and wool smooth.



FISH IN SEASON.

Christmas Quarter. Lobsters, crabs, craw-fish, river craw-fish, guard-fish; mackerel, bream, barbel roach, shad or alloc, lamprey or lamper-eels, dace, bleak, pawns, and horse mackerel.

The eels that are taken in running water are better than pond eels: of these the silver ones are most esteemed.

Midsummer Quarter. Turbot, trout, soals, grigs, shaffings and glout, tenes, salmon, dolphin, flying-fish, sheep-head, tollis, both land and sea, sturgeon, scale, chub lobsters, and crabs.

Sturgeon is commonly found in the northern seas; but now and then we find them in our great rivers, the Thames, the Severn, and the Tyne. This fish is of a large size, and will sometimes measure eighteen feet in length. They are much esteemed when fresh, cut in pieces, roasted, baked, or pickled for cold treats. The caver is esteemed a dainty, which is the spawn of this fish. The latter end of this quarter come smelts.

Michaelmas Quarter. Cod, haddock, coal-fish, white and pouting hake, lyng, tuske, mullet, red and grey, weaver, gurnet, rocket, herring, sprats, soals, flounders, plaise, dabs, smeare-dabs, eels, chars, scate, thornback, homlyn, kinson, oysters, scollops, salmon, sea-perch and carp, pike, tench, and sea-tench.

Scate-maids are black, and thornback-maids white. Gray bass comes with the mullet.

In this quarter are fine smelts, and holds till after Christmas.

There are two sorts of mullets, the sea-mullet and the river-mullet both equally good.

How to choose Fish.

Christmas Quarter. Dore, brile, gudgeons, golln, smelts, crouch, perch, anchovy, loach, scollops, wilks, periwinkles, cockles, mussels, geare, bearbet, and hollebet.

HOW TO CHOOSE FISH.

To chuse Salmon, Pike, Trent, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c. All these are known to be new or stale by the colour of their, gills their easiness or hardness to open, the hanging or keeping up of the fins, the standing out or sinking of the eyes, and by smelling the gills.

Turbot. He is chosen by his thickness and plumpness : and if his belly be of a cream colour, he must spend well ; but if thin, and his belly of a bluish white, he will eat very loose.

Cod and Codlings. Choose by his thickness towards the head, and the whiteness of his flesh when it is cut : and so of a codling.

Lyng. For dried lyng, chuse that which is thickest in the poll, and the flesh of the brightest yellow.

Scate and Thornback. These are chosen by their thickness, and the she scate is the sweetest, especially if large.

Soals. These are chosen by their thickness and stiffness. When their bellies are of a cream colour, they spend the firmer.

Sturgeon. If it cuts without crumbling, and the veins and gristles give a true blue where they appear, and the flesh a perfect white, then conclude it to be good.

Fresh Herrings, and Mackerel. If their gills are of a lively shining redness, their eyes stand full, and the fish is stiff, then they are new ; but if dusky and faded, or sinking and wrinkled, and tails limber, they are stale.

Lobsters. Choose by their weight ; the heaviest are best, if no water be in them ; if new, the tail will pull smart, like a spring ; if full the middle of the tail will be full of hard, or red-skinned meat. A cock lobster is known by the narrow back part of the tail, and the two uppermost fins within his tail are stiff and hard ; but the uen is soft, and the back of her tail broader.

Prawns, Shrimps, and Crab-fish. The two first, if stale, will be limber, and cast a kind of slimy smell, their

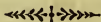
Of Roasting, Boiling, &c.

colour fading, and they slimy: the latter will be limber in their claws and joints, their red colour blackish and dusk, and will have an ill smell under their throats; otherwise all of them are good.

Plaice and Flounders. If they are stiff, and their eyes be not sunk or look dull, they are new: the contrary when stale. The best sort of plaice look blue on the belly.

Pickled Salmon. If the flesh feels oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

Pickled and Red Herrings. For the first, open the back to the bone, and if the flesh be white, flaky, and oily, and the bone white, or a bright red, they are good. If the latter carry a good gloss, part well from the bone, and smell well, then conclude them to be good.



OF ROASTING, BOILING, &c.

That professed cooks will find fault with my touching on a branch of cookery which they never thought worth their notice, is what I expect. However, this I know, it is the most necessary part of it; and few servants know how to roast and boil to perfection.

I shall begin with roast and boiled of all sorts, and the cook must order her fire according to what she is to dress. If any thing little or thin, then a brisk little fire, that it may be done quick and nice; if a very large joint, be sure a good fire be laid to cake: let it be clear at the bottom; and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir up a brisk fire: for according to the goodness of the fire, your meat will be done soon or late.

Beef. Be sure to paper the top, and baste it well while roasting, and throw a handful of salt on it. When you see the smoke draw to the fire, it is near enough: take off the paper, baste it well, and drudge it with a

Of Roasting, Boiling, &c.

little flour to make a fine froth. Never salt roast meat before you lay it to the fire, for it draws out the gravy. If you would keep it a few days before you dress it, dry it with a cloth, and hang it where the air will come to it; but be sure there is no damp place about it. When you take up your meat, garnish the dish with horse-radish.

Mutton and Lamb. As to roasting of mutton, the loin, haunch, and saddle, must be done as the beef above; but all other sorts of mutton and lamb must be roasted with a quick clear fire, and without paper; baste it when you lay it down; and just before you take it up, drudge it with a little flour; but be sure not to use too much, for that takes away all the fine taste of the meat. Some choose to skin a loin of mutton, and roast it brown without paper; but that you may do just as you please; but be sure always to take the skin off a breast of mutton.

Veal. As to veal, be careful to roast it of a fine brown: if a large joint, a good fire; if small, a little brisk fire. If a fillet or loin be sure to paper the fat, that you loose as little of that as possible: lay it some distance from the fire till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter; and when it is near enough, baste it again, and drudge it with a little flour. The breast you must roast with the caul on till it is enough, and skewer the sweet-bread on the back side of the breast. When it is nigh enough, take off the caul, baste it, and drudge it with a little flour.

Pork. Pork must be well done, or it is apt to surfeit. When you roast a loin, take a sharp penknife and cut the skin across, to make the crackling eat the better. Cut the chine, and all pork that has the rind on. Roast a leg of pork thus: take a knife and score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt; or cut a hole under the twist, and put the sage, &c. there, and skewer it up with a skewer. Roast it crisp, because most people like the rind crisp, which they call crackling. Make apple-sauce, and send up in a boat; then have a little drawn gravy to put in the dish. This they call a mock goose. The spring, or hand of pork, if young, roasted like a pig, eats very well, otherwise it is

Of Roasting, Boiling, &c.

better boiled. The spare-rib should be basted with a bit of butter, a little dust of flour, and some sage shred small; but we never make any sauce to it but apple. The best way to dress pork griskins is to roast them, baste them with a little butter and sage, and pepper and salt. Few eat any thing with these but mustard.

To Roast a Pig. Spit a pig, and lay it to the fire, which must be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay the pig down, take a little sage shred small, a piece of butter as big as a walnut, and pepper and salt; put them in the pig, and sew it up with coarse thread; flour it well over, and keep flouring it till the eyes drop out, or you find the crackling hard. Be sure to save all the gravy that comes out of it, which you must do by setting basons or pans under the pig in the dripping-pan, as soon as you find the gravy begins to run. When the pig is enough, stir the fire up brisk; take a coarse cloth, with about a quarter of a pound of butter in it, and rub the pig over till the crackling is crisp, then take it up. Lay it in a dish, and with a sharp knife cut off the head, then cut the pig in two, before you draw out the spit. Cut the ears off the head, and lay them at each end; cut the under jaw in two, and lay on each side: melt some good butter, take the gravy you saved, and put in it, boil it, and pour it in the dish with the brains bruised fine, and the sage mixed together, and then send it to table.

Another way to roast a Pig. Chop sage and onion very fine, a few crumbs of bread, a little butter, pepper, and salt, rolled up together; put it in the belly, and sew it up: before you lay down the pig, rub it all over with sweet oil. When done, take a dry cloth, and wipe it, then put it in a dish, cut it up, and send it to table with the sauce as above.

Different sorts of Sauce for a Pig. You are to observe there are several ways of making sauce for a pig. Some do not love sage, only a crust of bread, but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some love bread sauce in a bason, made thus: take a pint of water, put in a good piece of

Of Roasting, Boiling, &c.

crumb of bread, a blade of mace, and a little whole pepper; boil it about five or six minutes, then pour the water off, take out the spice, and beat up the bread with a good piece of butter. Some love a few currants boiled in it, a glass of wine, and a little sugar: but that you may do just as you like. Others take half a pint of beef gravy, and the gravy which comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together, then take the brains of the pig and bruise them fine: put these with the sage in the pig, and pour in the dish: it is a very good sauce. When you have not gravy enough come out of your pig with the butter for sauce, take half a pint of veal gravy, and add to it; or stew petty-toes, and take as much of that liquor as will do for sauce mixed with the other.

To bake a Pig. If you cannot roast a pig, lay it in a dish, flour it all over well and rub it over with butter, butter the dish you lay it in, and put it in the oven. When it is enough, draw it out of the oven's mouth and rub it over with a buttery cloth; then put it in the oven again till it is dry; take it out and lay it in a dish; cut it up, take a little veal gravy; and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to it with a little piece of butter rolled in flour; boil it up, and put it in the dish with the brains and sage in the belly. Some love a pig brought whole to table then you are only to put what sauce you like in the dish.

To melt Butter. In melting butter you must be very careful: let the saucepan be well tinned: take a spoonful of water, a little dust of flour, and butter cut in pieces; be sure to keep shaking the pan one way, for fear it should oil: when melted, let it boil and it will be smooth and fine. A silver pan is best.

To roast Geese, Turkeys, &c. When you roast a goose, turkey, or fowl of any sort, singe them with a piece of white paper, and baste them with a piece of butter; drudge them with a little flour; and when the smoke begins to draw to the fire, and they look plump, baste

Of Roasting, Boiling, &c.

them again, and drudge them with a little flour, and take them up.

Sauce for a Goose. For a goose make a little good gravy, and put it in a bason by itself, and some apple-sauce in another.

Sauce for a Turkey. For a turkey, good gravy in the dish, and bread or onion-sauce in a bason.

Sauce for Fowls. To fowls you should put good gravy in the dish, and either bread or egg-sauce in a bason.

Sauce for Ducks. For ducks a little gravy in the dish, an onion in a cup, if liked.

Sauce for Pheasants and Partridges. Pheasants and partridges should have gravy in the dish, and bread-sauce in a cup, and poverroy-sauce.

Sauce for Larks. Roast larks, and all the time they are roasting, baste them very gently with butter, and sprinkle crumbs of bread on them till they are almost done; then let them brown before you take them up.

The best way of making crumbs of bread is to rub them through a fine cullender, and put a little butter in a stew-pan: melt it, put in your crumbs of bread, and keep them stirring till they are of a light brown; put them in a sieve to drain a few minutes, lay your larks in a dish, and the crumbs all round, almost as high as the larks, with plain butter in a cup, and some gravy in another.

To roast Woodcocks and Snipes. Put them on a little spit; take a round of a threepenny loaf, and toast it brown, then lay it in a dish under the birds: baste them with a little butter, and let the traile drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it, and have a quarter of a pint of gravy; pour it in a dish, and set it over a lamp or chafing-dish for three minutes, and send them to table. You are to observe, we never take any thing out of a woodcock or snipe.

To roast a Pigeon. Take some parsley shred fine, a piece of butter as big as a walnut, a little pepper and salt; tie the neck end tight; tie a string round the legs and rump, and fasten the other end to the top of the chimney-piece. Baste with butter, and when they are enough,

To broil a Pigeon, roast a Hare, &c.

lay them in a dish, and they will swim with gravy. You may put them on a little spit, and tie both ends close.

To broil a Pigeon. When you broil them, do them in the same manner, and take care your fire is clear, and set your gridiron high, that they may not burn, and have a little parsley and butter in a cup. You may split and broil them with a little pepper and salt; and you may roast them only with parsley and butter in a dish.

Directions for Geese and Ducks. As to geese and ducks, you should have sage and onion shred fine, with pepper and salt put into the belly.

Put only pepper and salt in wild ducks, easterlings, wigeon, teal, and all other sorts of wild fowl, with gravy in the dish.

To Roast a Hare. Take a hare when it is cased, truss it in this manner: bring the two hind legs up to tis sides, pull the fore-legs back, put your skewer first into the hind-leg, then in the fore-leg, and thrust it through the body; put the fore-leg on, and then the hind-leg, and a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus: take a quarter of a pound of beef-suet, as much crumb of bread, a handful of parsley, chopped fine, sweet herbs of all sorts, such as basil, marjorum, winter-savory, and a little thyme, chopped very fine, a little nutmeg grated, lemon peel cut fine, pepper and salt; chop the liver fine, and put it in with two eggs, mix it and put it in the belly; sew or skewer it up; spit it, and lay it to the fire, which must be a good one.

Different sorts of Sauce for a Hare. Take a pint of cream, and half a pound of fresh butter; put them in a saucepan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick; then take up the hare, and pour the sauce in a dish. Another way to make sauce for a hare, is to make good gravy, thickened with a little butter rolled in flour, and pour it in the dish. You may leave the butter out if you do not like it, and have currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus—take half a pint of

To broil Steaks, boil a Ham, &c.

red wine, a quarter of a pound of sugar, and set over a slow fire to simmer for a quarter of an hour. You may do half the quantity, and put it in a sauce-boat or bason.

To Broil Steakes. First have a very clear brisk fire; let your gridiron be very clean; put it on the fire; take a chafing-dish, with a few hot coals out of the fire. Put the dish on it which is to lay your steaks on; then take fine rump-steaks half an inch thick, put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and cut it fine; put it in a dish. Do not turn your steak till the one side is done; then when you turn the other side there will soon be a fine gravy lie on the top of the steak, which you must be careful not to lose. When the steaks are enough, take them carefully off into your dish, that none of the gravy be lost: have ready a hot dish and cover, and carry them hot to table.

Directions concerning the Sauce for Steaks. If you have pickles or horse-radish with steaks, never garnish your dish, because the garnish will be dry and the steaks cold; lay those things on little plates, and carry to table. The great nicety is to have them hot and full of gravy.

General Directions concerning Broiling. As to mutton and pork steaks you must keep them turning quick on the gridiron, and have your dish ready over a chafing-dish of hot coals, and carry them to table covered hot. When you broil fowls or pigeons, always take care your fire is clear; and never baste any thing on the gridiron, for it only makes it smoked and burnt.

General Directions concerning Boiling. As to all sorts of boiled meats, allow a quarter of an hour to every pound: be sure the pot is very clean, and skim it well, for every thing will have a scum rise; and if it boils down it makes the meat black. All sorts of fresh meat you are to put in when the water boils, but salt meat when the water is cold.

To Boil a Ham. When you boil a ham put it in the copper whilst the water is cold; when it boils, be careful it boils slowly. A ham of twenty pounds takes four hours

To boil Tongues, Fowls, Lamb, Turkeys, &c.

and a half, larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking; but an old ham must be soaked sixteen hours, in a large tub of soft water.

To Boil a Tongue. A tongue, if soft, put in a pot over night, and do not let it boil till about three hours before dinner, then boil all that three hours: if fresh out of the pickle, two hours and a half, and put it in when the water boils.

To Boil Fowls and House Lamb. Fowls and house lamb boil in a pot by themselves, in a good deal of water; and if any scum arises, take it off. They will be sweeter and whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large one in twenty minutes, a good fowl in half an hour, a little turkey or goose in an hour, and a large turkey in an hour and a half.

Sauce for a Boiled Turkey. The best sauce for a boiled turkey is good oyster and celery sauce. Make oyster sauce thus; a pint of oysters, set them off; strain the liquor from them, put them in cold water, and wash and beard them: put them in your liquor, in a stewpan, with a blade of mace, and butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it all gently; take the lemon and mace out, squeeze the juice of the lemon into the sauce, then serve it in the boats. Make celery sauce thus: take the white part of the celery, cut it about one inch long: boil it in some water till it is tender; then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in your celery, and boil it up; then pour it into your boats.

Sauce for a boiled Goose. Sauce for a boiled goose must be either onions or cabbage, first boiled, and then stewed in butter for five minutes.

Sauce for boiled Ducks and Rabbits. To boiled ducks or rabbits, you must pour boiled onions over them, done thus: take the onions, peel and boil them in a great deal of water, shift your water, then let them boil about two hours; take them up, and throw them in a cullen-

To roast Venison, and Mutton Venison fashion, &c.

der to drain; then with a knife chop them on a board; put them in a saucepan, shake a little flour over them, put in a little milk or cream, with a piece of butter; set them over the fire, and when the butter is melted they are enough. But if you want sauce in half an hour, take onions, peel and cut them in thin slices; put them in milk and water, and when the water boils they will be done in twenty minutes; then throw them in a cullender to drain, chop them and put them in a saucepan; shake in a little flour, with a little cream, and a bit of butter; stir all together over the fire till the butter is melted, and they will be very fine. This sauce is very good with roast mutton, and it is the best way of boiling onions.

To roast Venison. Take a haunch of venison and spit it; well butter four sheets of paper, put two on the haunch; then make a paste with flour, butter, and water; roll it out half as big as the haunch, and put it over the fat part; then put the other two sheets of paper on, and tie them with packthread; lay it to a brisk fire, and baste it well all the time of roasting. If a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire; then three hours will do: smaller in proportion.

To dress a Haunch of Mutton. Hang it up a fortnight, and dress it as directed for a haunch of venison.

Different sorts of Sauce for Venison. Take either of these sauces for Venison: current jelly warmed; or half a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or half a pint of vinegar, and a quarter of a pound of sugar, simmered to syrup.

To roast Mutton Venison fashion. Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the backside of it down; pour a bottle of red wine over it, and let it lie twenty-four hours: spit it, and baste it with the same liquor and butter all the time it is roasting at a quick fire, and an hour and a half will do it. Have good gravy in a cup, and sweet sauce in another. A good fat neck of mutton eats finely done thus.

To roast a Tongue, Rabbits, &c.

To keep Venison or Hare sweet, or to make them fresh when they stink. If venison be very sweet, only dry it with a cloth, and hang it where the air comes. If you would keep it any time, dry it well with clean cloths, rub it all over with beaten ginger, and hang it in an airy place and it will keep a great while. If it stinks or is musty, take lukewarm water, and wash it clean; then fresh milk and water lukewarm, and wash it again; then dry it in clean cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it, you need only wipe it with a clean cloth, and paper it as before mentioned. Never do any thing else to venison, for all other things spoil your venison, and take away the fine flavour, and this preserves it better than any thing you can do. A hare you may manage just the same way.

To roast a Tongue or Udder. Parboil it first, then roast it, stick eight or ten cloves about it, baste it with butter, and have gravy and sweet sauce. An udder eats very well done the same way.

To roast Rabbits. Baste them with good butter, and drudge them with a little flour. Half an hour will do them at a very quick clear fire; and if they are small, twenty minutes will do them. Take the liver, with a little bunch of parsley, and boil them, and then chop them very fine together. Melt some butter, and put half the liver and parsley into the butter; pour it in the dish, and garnish the dish with the other half. Let your rabbits be done of a fine light brown.

To roast a Rabbit, Hare-fashion. Lard a rabbit with bacon; roast it as you do a hare, and it eats very well; but you must make gravy sauce; but if you do not lard it, white sauce.

You may lard a turkey or pheasant, or any thing, just as you like it.

To roast a Fowl, Pheasant-fashion. If you should have but one pheasant, and want two in a dish, take a full-grown fowl, keep the head on, and truss it just as you do a pheasant; lard it with bacon, but do not lard the pheasant, and nobody will know it.

To roast Beef, Mutton, Pork, and Veal.

Rules to be observed in Roasting. In the first place take care the spit be very clean, and be sure to clean it with nothing but sand and water. Wash it clean, and wipe it with a dry cloth ; for oil, brick-dust, &c. will spoil your meat.

Beef. To roast a piece of beef of ten pounds, will take an hour and a half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece ; but if a thin piece of twenty pounds weight, two hours and a half will do it ; and so on according to the weight of your meat, more or less. Observe, in frosty weather your beef will take half an hour longer.

Mutton. A leg of mutton of six pounds will take an hour at a quick fire ; if frosty weather, an hour and a quarter : nine pounds an hour and a half : a leg of twelve pounds will take two hours ; if frosty, two hours and a half. A large saddle of mutton three hours, because of papering it ; a small saddle will take an hour and a half ; and so on, according to the size : a breast half an hour at a quick fire ; a neck, if large, an hour ; if very small better than half an hour : a shoulder much the same time as a leg.

Pork. Pork must be well done. To every pound allow a quarter of an hour : for example, a joint of twelve pounds weight, three hours, and so on. If it be a thin piece of that weight, two hours will roast it.

Directions concerning Beef, Mutton, and Pork. These three you may baste with fine nice dripping. Be sure your fire be very good and brisk, but do not lay your meat too near, for fear of burning or scorching.

Veal. Veal takes much the same time roasting as pork ; but be sure to paper the fat of a loin or fillet, and baste your veal with good butter.

House Lamb. If a large fore-quarter, an hour and a half ; if a small one, an hour. The outside must be papered, basted with good butter, and you must have a very quick fire. If a leg, three quarters of an hour ; a neck, a breast, or shoulder, three quarters of an hour ; if very small, half an hour will do.

To roast a Pig, Hare, Turkey, Goose and Wild Duck.

A Pig. If just killed, an hour; if killed the day before an hour and a quarter: if a very large one, an hour and a half. But the best way to judge, is when the eyes drop out, and the skin is grown very hard; then rub it with a coarse cloth, with a good piece of butter rolled in it, till the crackling is crisp, and of a fine light brown.

A Hare. You must have a quick fire. If it be a small hare, put three pints of milk and half a pound of fresh butter in the dripping-pan, which must be very clean: if a large one, two quarts of milk, and half a pound of fresh butter. You must baste it well with this all the time it is roasting; and when the hare has soaked up all the butter and milk it will be enough.

A Turkey and Goose. A middling turkey will take an hour; a very large one, an hour and a quarter; a small one, three quarters of an hour. You must paper the breast till it is near done enough; take the paper off and froth it up. Your fire must be good.

Fowls and Ducks. A large fowl, three quarters of an hour; a middling one, half an hour; very small chickens, twenty minutes. Your fire must be quick and clear when you lay them down.

Wild Ducks, Teal, Pigeons, &c. Twenty minutes. If you love them well done, twenty-five minutes. Pigeons Twenty minutes.

Directions concerning Poultry. If your fire is not very quick and clear when you lay your poultry down to roast, it will not eat near so sweet, or look so beautiful to the eye.

To keep Meat hot. The best way to keep meat hot, if done before company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus you may keep meat hot a long time, and it is better than over roasting and spoiling it. The steam of the water keeps it hot, and does not draw the gravy out; whereas if you set a dish of meat any time over a chafing-dish of coals, it will dry up all the gravy, and spoil the meat.

To dress Greens, Roots, &c.

TO DRESS GREENS, ROOTS, &c.

Always be careful that your greens be nicely picked and washed. You should lay them in a clean pan for fear of sand or dust, which is apt to hang round wooden vessels. Boil all greens in a copper saucepan by themselves, with a great deal of water. Boil no meat with them, for that discolours them. Use no iron pans, &c. for they are not proper; only copper, brass, or silver.

Spinach. Pick it clean, and wash it in five or six waters; put it in a saucepan that will just hold it, throw over a little salt and cover the pan close. Do not put any water in, but shake the pan often. Put your saucepan on a clear fire. As soon as you find the greens are shrunk and fallen to the bottom, and that the liquor which comes out boils up, they are enough. Throw them in a clean sieve to drain, and give them a little squeeze. Lay them in a plate, and never put any butter on it, but put it in a cup.

Cabbages, &c. Cabbage, and all sorts of young sprouts, must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom, they are enough: then take them off, before they lose their colour. Always throw salt in your water before you put greens in. Young sprouts you send to table just as they are; but cabbage is best chopped, and put in a saucepan with a good piece of butter, stirring it for five or six minutes, till the butter is all melted, and then send it to table.

Carrots. Let them be scraped clean; and when they are enough rub them in a clean cloth, then slice them into a plate, and pour some melted butter over them. If they are young spring carrots, half an hour will boil them; if large, an hour; but old Sandwich carrots will take two hours.

Turnips. They eat best boiled in the pot; when enough, take them out, and put them in a pan, mash them with butter and a little salt, and send them to table. But you may do them thus: pare turnips, and cut them into dice, as big as the top of one's finger; put them into a clean

To dress Greens, Roots, &c.

saucepan, and cover them with water. When enough, throw them in a sieve to drain, and put them in a saucepan with a good piece of butter; stir them over the fire five or six minutes, and send them to table.

Parsnips. They should be boiled in a great deal of water; and when they are soft, (which you will know by running a fork into them,) take them up, and carefully scrape the dirt off them, and then with a knife scrape them fine, throwing away all the sticky parts, and send them up in a dish with melted butter.

Brocoli. Strip all the little branches off till you come to the top one; then with a knife peel off the hard outside skin, which is on the stalks and little branches, and throw them in water. Have a stewpan of water with salt in it; when it boils, put in the brocoli; and when the stalks are tender it is enough: then send it to table, with a piece of toasted bread, soaked in the water it is boiled in, under it, the same way as asparagus, with butter in a cup. The French eat oil and vinegar with it.

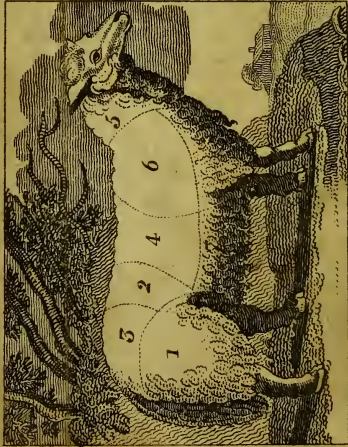
Potatoes. You must boil them in as little water as you can, without burning the saucepan. Cover close, and when the skin begins to crack they are enough. Drain all the water out, and let them stand covered for a minute or two: then peel them, lay them in a plate, and pour melted butter over them. The best way to do them is, when they are peeled, to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them in a saucepan with some good beef dripping, cover them close, and shake the saucepan often, for fear of burning to the bottom. When they are of a fine brown, and crisp, take them up in a plate, then put them into another for fear of the fat, and put butter in a boat.

Cauliflowers. Cut the cauliflower stalks off, leave a little green on, and boil them in spring water and salt: about fifteen minutes will do them. Take them out and drain them; send them whole in a dish, with some melted butter in a cup.

French Beans. First string them, then cut them in two, and again across; but if you would do them nice,

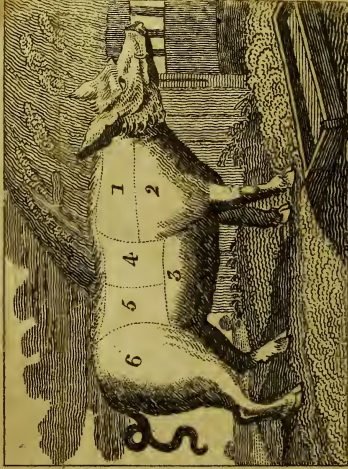
The [illegible]
 [illegible]
 [illegible]
 [illegible]

4 Knuckle and
 5 D^o fore
 6 Veiny loin
 7 Thick Flank
 8 Thin D^o
 9 Leg
 10 D^o Breast
 11 Breast best end
 12 Neck or Sticking piece
 13 Shin
 14 Cheek



MUTTON

1 Leg
 2 Loin best end
 3 D^o Chump D^o
 4 Neck best D^o
 5 D^o Scrag D^o
 6 Shoulder
 7 Breast
 Saddle 2 Loins



PORK

1 The Sperib
 2 Hand
 3 Belly or Spring
 4 Fore Loin
 5 Hind D^o
 6 Leg

To dress Greens, Roots, &c.

cut the bean in four, and then across, which is eight pieces. Lay them in water and salt; and when your pan boils, put in some salt and the beans. When they are tender, they are enough. Take care they do not lose their fine green. Lay them in a plate, and have butter in a cup.

Artichokes. Wring off the stalks, and put them in the water cold, with the tops downward, that all the dust and sand may boil out. When the water boils, an hour and a half will do them.

Asparagus. Scrape all the stalks very carefully till they look white, then cut the stalks even alike, throw them in water, and have ready a stew-pan boiling. Put in some salt, and tie the asparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. If you boil them too much, you lose both colour and taste. Cut the round of a small loaf, about half an inch thick, toast it brown on both sides, dip it in the asparagus liquor, and lay it in your dish: pour a little butter over the toast, then lay the asparagus on it all round the dish, with the white tops outward. Do not pour butter over the asparagus, for that makes it greasy to the fingers, but have butter in a bason, and send it to table.

Directions concerning Garden Things. Most people spoil garden things by overboiling them. All things that are green should have a little crispness; for if they are over-boiled, they neither have any sweetness or beauty.

Beans and Bacon. When you dress beans and bacon, boil them separate, for the bacon will spoil the colour of the beans. Always throw some salt in the water, and some parsley nicely picked. When the beans are enough, which you will know by their being tender, throw them into a cullender to drain. Take up the bacon, and skin it, throw some raspings of bread over the top; and if you have an iron, make it red hot, and hold it over to brown the top of the bacon; if you have not one, set it before the fire to brown. Lay the beans in the dish, and the bacon in the middle on the top, and send them to table with parsley and butter in a bason.

To make Gravy for Turkey, Fowls, &c.

To make Gravy for a Turkey, or any Sort of Fowls. Take a pound of the lean part of beef, hack it with a knife, flour it well; have ready a stewpan with a piece of fresh butter. When the butter is melted, put in the beef, fry it brown, and pour in a little boiling water, shake it round, and fill up with a tea-kettle of boiling water. Stir it all together, and put in two or three blades of mace, four or five cloves, some whole pepper, an onion, a bundle of sweet herbs, a crust of bread, baked brown, and a little piece of carrot. Cover close, and let it stew till it is as good as you would have it. This will make a pint of rich gravy

To make Veal, Mutton, or Beef Gravy. Take a rasher or two of bacon or ham, lay it at the bottom of a stewpan; put your meat cut in thin slices over it; then cut nions, turnips, carrots, and celery, a little thyme, and put over the meat, with a little allspice; put a little water at the bottom, set it on the fire, which must be a gentle one, and draw it till it is brown at the bottom, which you may know by the pan's hissing; then pour boiling water over it, and stew it gently for an hour and a half; if a small quantity, less time will do it. Season it with salt.

To burn butter for thickening of Sauce. Set butter on the fire, and let it boil till it is brown; then shake in some flour, and stir it all the time it is on the fire till it is thick. Put it by, and keep it for use. A little piece is what the cooks use to thicken and brown sauce; but there are few stomachs it agrees with, therefore seldom make use of it.

To make Gravy. If you live in the country, where you cannot always have gravy meat, when meat comes from the Butcher's, take a piece of beef, veal, and mutton; cut them in as small pieces as you can, and take a large deep saucepan with a cover, lay the beef at bottom, then the mutton, then a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole pepper, black and white, a large onion cut in slices, a bundle of sweet herbs, and then lay in the veal. Cover

To dress leg of Beef, Ox's Head, &c.

it close over a slow fire for six or seven minutes, shaking it now and then; then shake some flour in, and have ready some boiling water; pour it in till you cover the meat, and something more. Cover it close, and let it stew till it is rich and good: Then season it to your taste with salt, and strain it off. This will suit most things.

To bake a leg of Beef. Do it in the same manner as before directed in making gravy for soups, &c. And when it is baked, strain it through a coarse sieve. Pick out all the sinews and fat, put them in a saucepan with a few spoonfuls of the gravy, a little red wine, a little piece of butter rolled in flour, and some mustard: shake your saucepan often; and when the sauce is hot and thick, dish it up, and send it to table. It is a pretty dish.

To bake an Ox's Head. Do it in the same manner as the leg of beef is directed to be done in making the gravy for soups, &c. and it does full as well for the same uses. If it should be too strong for any thing you want it for, put hot water to it. Cold water will spoil it.

Pickled Pork. Be sure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil it too long, it will go to jelly.

To dress Fish. Observe always in the frying of any sort of fish, first, that you dry it well in a clean cloth, then do your fish in this manner: beat up the yolks of two or three eggs, according to the quantity of fish: take a small pastry brush, and put the egg on, shake crumbs of bread and flour mixt over the fish, and fry it. Let the stewpan you fry fish in be very nice and clean, and put in as much beef dripping, or hog's lard, as will almost cover the fish; and be sure it boils before you put it in. Let it fry quick, and let it be of a fine light brown, but not too dark a colour. Have your fish-slice ready, and if there is occasion turn it: when it is enough, take it up, and lay a coarse cloth on a dish, on which lay your fish, to drain all the grease from it. If you fry parsley, do it quick, and take great care to whip it out

To make Lobster, Shrimp, and Anchovy Sauce, &c.

of the pan as soon as it is crisp, or it will lose its fine colour. Take great care that your dripping be very nice and clean.

Some love fish in batter; then you must beat an egg fine, and dip your fish in just as you are going to put it in the pan; or as good a batter as any, is a little ale and flour beat up, just as you are ready for it, and dip the fish, to fry it.

Lobster Sauce. Take a fine hen lobster, take out all the spawn and bruise it in a mortar very fine, with a little butter: take all the meat out of the claws and tail, and cut it in small square pieces; put the spawn and meat in a stewpan with a spoonful of anchovy-liquor and a spoonful of catchup, a blade of mace, a piece of a stick of horse-radish, half a lemon, a gill of gravy, a little butter rolled in flour, just enough to thicken it; put in half a pound of butter nicely melted, boil it gently up for six or seven minutes; take out the horse-radish, mace, and lemon, and squeeze the juice of the lemon in the sauce; just simmer it up, and then put it in your boats.

Shrimp Sauce. Take half a pint of shrimps, wash them very clean, put them in a stewpan with a spoonful of fish-lear, or anchovy-liquor, a pound of butter melted thick, boil it up for five minutes, and squeeze in half a lemon; toss it up, and put it in your cups or boats.

Anchovy Sauce. Take a pint of gravy, put in an anchovy, take a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add a little juice of a lemon, catchup, red wine, and walnut liquor, just as you please.

Plain butter melted thick, with a spoonful of walnut pickle, or catchup, is a good sauce, or anchovy. In short, you may put as many things as you fancy in sauce.

To dress a brace of Carp. Take a piece of butter, and put in a stewpan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in a pint of gravy, and a pint of red port or claret, a little horse-radish scraped, eight cloves, four blades of mace,

To dress Carp, Tench, and Cod's Head.

and a dozen corns of allspice, tie them in a linen rag, a bundle of sweet herbs, half a lemon, three anchovies, a little onion chopped fine; season with pepper, salt, and kyan, to your liking; stew it for half an hour, then strain it through a sieve into the pan you intend to put the fish in. Let the carp be well cleaned and scaled, put them in with the sauce, and stew them gently for half an hour; then turn them, and stew them fifteen minutes longer; put in with your fish some truffles and morels scalded, pickled mushrooms, an artichoke-bottom, and about a dozen large oysters, squeeze in the juice of half a lemon, stew it five minutes; then put the carp in a dish, and pour all the sauce over. Garnish with fried sippets, and the roe of the fish, done thus: beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, pepper, salt, and a little anchovy-liquor; have ready a pan of beef dripping boiling, drop the roe in, to be about as big as a crown-piece, fry it of a light brown, and put it round the dish, with oysters fried in batter, and scraped horse-radish.

N. B. Stick your fried sippets in the fish.

You may fry the carp first, if you please, but the above is the most modern way. If you are in a great hurry, while the sauce is making, you may boil the fish in spring water, half a pint of vinegar, a little horse-radish, and bay leaf; put the fish in a dish, and pour the sauce over.

To fry Carp. First scale and gut them, wash them clean, lay them in a cloth to dry, flour and fry them of a light brown. Fry toast, cut three-corner-ways, and the roes; when the fish is done, lay them on a coarse cloth to drain. Let the sauce be butter and anchovies, with the juice of lemon. Lay the carp in the dish, the roes on each side, and garnish with fried toast and lemon.

Tench. Tench may be dressed the same way as carp.

To boil a Cod's Head. Set a fish-kettle on the fire, with water enough to boil it, a good handful of salt, a pint of vinegar, a bundle of sweet herbs, and a piece of horse-radish: let it boil a quarter of an hour, then put in the

To dress Cod.

head, and when you are sure it is enough, lift up the fish-plate with the fish on it, set it across the kettle to drain, lay it in a dish, with the liver on one side. Garnish with lemon and horse-radish scraped; melt butter, with a little of the fish-liquor, an anchovy, oysters, or shrimps, or what you fancy.

To stew Cod. Cut cod in slices an inch thick, lay them in the bottom of a large stewpan; season with nutmeg, beaten pepper, and salt, a bundle of sweet herbs, an onion, half a pint of white wine, and a quarter of a pint of water; cover close, and let it simmer softly for five or six minutes, then squeeze in the juice of a lemon, put in a few oysters and the liquor strained, a piece of butter as big as an egg, rolled in flour, and a blade or two of mace; cover close, and let it stew softly, shaking the pan often. When it is enough, take out the sweet herbs and onion, dish it up; pour the sauce over, and garnish with lemon.

To bake Cod's Head. Butter the pan you intend to bake it in, make the head very clean, lay it in the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and a little piece of horse-radish. Flour the head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings all over that. Send it to the oven; when it is enough, take it out of that dish, and lay it carefully in the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a saucepan, set it on the fire to boil three or four minutes, then strain it, and put to it a gill of red wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, but first strain it, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, stir it together till it is thick and boils; pour it in the dish, have ready toast cut three-corner-ways, and fried crisp. Stick pieces about the head and mouth, and lay the rest round the head. Gar-

To broil Crimp Cod, Salmon, Mackerel, &c.

nish with lemon notched, horse-radish, and parsley crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot.

To broil Crimp Cod, Salmon, Whiting, or Haddock. Flour it, and have a quick clear fire, set the gridiron high, broil it of a fine brown, lay it in a dish, and for sauce have good melted butter. Take a lobster, bruise the spawn in the butter, cut the meat small, put all together in the melted butter, make it hot, and pour it into your dish, or into basons. Garnish with horse-radish and lemon.

Oyster Sauce is made thus. Take half a pint of oysters, and simmer them till they are plump, strain the liquor from them through a sieve, wash the oysters clean, and beard them; put them in a stewpan, and pour the liquor over, but mind you do not pour the sediment with the liquor; add a blade of mace, a quarter of a lemon, a spoonful of anchovy-liquor, and a little bit of horse-radish, a little butter rolled in flour, half a pound of butter melted, boil it up gently for ten minutes; take out the horse-radish, the mace, and lemon, squeeze the juice of the lemon in the sauce, toss it up a little, then put it into your boats or basons.

To dress Little Fish. As to all sorts of little fish, such as smelts, roach, &c. they should be fried dry, and of a fine brown, and nothing but plain butter. Garnish with lemon.

And to boil salmon the same, only garnish with lemon and horse-radish.

And with all boiled fish, you should put a good deal of salt and horse-radish in the water, except mackerel, with which put salt and mint, parsley and fennel, which chop to put in the butter; some love scalded gooseberries with them. Be sure to boil your fish well; but take great care they do not break.

To broil Mackerel. Clean them, split them down the back, season with pepper and salt, mint, parsley, and fennel, chopped fine, and flour them: broil of a light brown, put them on a dish and strainer. Garnish with parsley; sauce, fennel and butter in a boat.

To dress Turbot, Salmon, Mackerel, &c.

To boil a Turbot. Lay it in a good deal of salt and water an hour or two, and if it is not quite sweet, shift the water five or six times; first put a good deal of salt in the mouth and belly.

In the mean time set on a fish-kettle with spring water and salt, a little vinegar, and a piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it in the kettle, let it be well boiled, but take great care it is not too much done; when enough, take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain; in the mean time melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy-liquor; then give it a boil, and pour it in basons. This is the best sauce; but you may make what you please. Lay the fish in the dish. Garnish with scraped horse-radish and lemon.

To broil Salmon. Cut fresh salmon in thick pieces, flour and broil them, lay them in a dish, and have plain melted butter in a cup.

To broil Mackerel whole. Cut off the heads, gut and wash them clean, pull out the roe at the neck end, boil it, then bruise it with a spoon, beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, a little thyme, some parsley boiled and chopped fine, a little pepper and salt, a few crumbs of bread: mix all together, and fill the mackerel; flour it well, and broil it nicely. Let the sauce be plain butter, with a little catchup or walnut pickle.

To broil Herrings. Scale and gut them, cut off their heads, wash them clean, dry them in a cloth, flour and broil them; take the heads and mash them, boil them in small-beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, strain it; thicken it with butter and flour, and a good deal of mustard. Lay the fish in a dish, and pour the sauce into a bason; or plain melted butter and mustard.

To fry Herrings. Clean them as above, fry them in butter; have ready a good many onions peeled and cut

To dress Pike, Eels, and Haddock.

thin; fry of a light brown with the herrings: lay the herrings in a dish, and the onions round, butter and mustard in a cup. Do them with a quick fire.

To stew Eels with Broth. Clean eels, put them in a saucepan with a blade or two of mace and a crust of bread. Put just water enough to cover them close, and let them stew softly; when they are enough, dish them up with the broth, and have plain melted butter and parsley in a cup to eat with them. The broth will be very good, and it is fit for weakly and consumptive constitutions.

To dress a Pike. Gut it, and make it very clean, then turn it round with the tail in the mouth, lay it in a little dish, cut toasts three-corner-ways, fill the middle with them, flour it, and stick pieces of butter all over; then throw a little more flour; and send it to the oven: or it will do better in a tin oven before the fire, as you can baste it as you will. When it is done lay it in a dish, and have ready melted butter, with an anchovy dissolved in it, and a few oysters or shrimps; and if there is any liquor in the dish it was baked in, add to it the sauce, and put in just what you fancy. Pour the sauce in the dish. Garnish it with toast about the fish, and lemon about the dish. You should have a pudding in the belly made thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, if any, chopped fine; and if you have none, get either a piece of the liver of a cod, or the roe of any fish, mix them all together with a raw egg and a good piece of butter; roll it up and put it into the fish's belly before you bake it. A haddock done this way eats very well.

To broil Haddocks when they are in high Season. Scale, gut and wash them clean; do not rip open their bellies, but take the guts out with the gills; dry them in a clean cloth very well: if there be any roe or liver, take it out, but put it in again; flour them well, and have a clear good fire. Let the gridiron be hot and clean, lay them on, turn them two or three times for fear of sticking;

To dress Cod-sounds, Flat Fish, and Salt Fish.

then let one side be enough, and turn the other side. When that is done, lay them in a dish, and have plain butter in a cup, or anchovy and butter.

They eat finely salted a day or two before you dress them, and hung up to dry, or boiled with egg-sauce. Newcastle is famous for salted haddocks. They come in barrels, and keep a great while.

To broil Cod-sounds. You may first lay them in hot water a few minutes; take them out, and rub them well with salt to take off the skin and black dirt, then they will look white; put them in water, and give them a boil. Take them out, and flour them well, pepper and salt them, and broil them. When they are enough, lay them in your dish, and pour melted butter and mustard into the dish. Broil them whole.

To dress Flat Fish. In dressing all sorts of flat fish, take great care in the boiling of them; be sure to have them enough, but do not let them be broke; mind to put a good deal of salt in, and horse-radish in the water; let your fish be well drained, and mind to cut the fins off. When you fry them, let them be well drained in a cloth, and floured, and fry them of a fine light brown, either in oil or butter. If there be any water in the dish with the boiled fish, take it out with a sponge. As to fried fish, a coarse cloth is the best thing to drain it on.

To dress Salt Fish. Old ling, which is the best sort of salt fish, lay in water twelve hours, then lay it twelve hours on a board, and twelve more in water. When you boil it, put it in the water cold; if it is good, it will take fifteen minutes boiling softly. Boil parsnips tender, scrape them, and put them in a saucepan; put to them some milk stir them till thick, then stir in a good piece of butter, and a little salt; when they are enough, lay them in a plate, the fish by itself dry, and butter and hard eggs chopped in a bason.

As to water-cod, that need only be boiled and well skimmed.

Scotch haddocks lay in water all night. You may boil or broil them. If you broil, you must split them in two.

To dress Lampreys, Eels, and Fresh Sturgeon.

You may garnish the dishes with hard eggs and pars-nips.

To fry Lampreys. Bleed them and save the blood, then wash them in hot water to take off the slime, and cut them to pieces. Fry them in a little fresh butter not quite enough, pour out the fat, put in a little white wine, give the pan a shake round, season it with whole pepper, nutmeg, salt, sweet herbs, and a bay leaf; put in a few capers, a good piece of butter rolled in flour, and the blood; give the pan a shake round often, and cover them close. When they are enough, take them out, strain the sauce, then give them a boil quick, squeeze in lemon, and pour over the fish. Garnish with lemon, and dress them any way you fancy.

To fry Eels. Make them very clean, cut them in pieces, season with pepper and salt, flour them, and fry them in butter. Let the sauce be plain butter melted, with the juice of lemon. Be sure they be well drained from the fat before you lay them in the dish.

To broil Eels. Take a large eel, skin and make it clean. Open the belly, cut it in four pieces; take the tail end, strip off the flesh, beat it in a mortar, season it with a little beaten mace, grated nutmeg, pepper and salt, parsley and thyme, lemon-peel and an equal quantity of crumbs of bread; roll it in a piece of butter; then mix it again with the yolk of an egg, roll it up, and fill three pieces of belly with it. Cut the skin of the eel, wrap the pieces in, and sew up the skin. Broil them well, have butter and an anchovy for sauce, with the juice of lemon.

To roast a piece of Fresh Sturgeon. Get a piece of fresh sturgeon of about eight or ten pounds; let it lay in water and salt six or eight hours, with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; then, with a little flour, grate a nutmeg all over it, a little mace and pepper beat fine, and salt thrown over it, and a few sweet herbs dried and powdered fine, and crumbs of bread; then keep basting a little, and drudging with crumbs of bread, and with what

To dress Sturgeon, Cod, and Scate.

falls from it till it is enough. In the mean time prepare this sauce: take a pint of water, an anchovy, a little piece of lemon-peel, an onion, a bundle of sweet herbs, mace, cloves, whole pepper, black and white, a piece of horse-radish; cover it close, let it boil a quarter of an hour, then strain it, put it in the saucepan again, pour in a pint of white wine, about a dozen oysters and the liquor, two spoonfuls of catchup, two of walnut pickle, the inside of a crab bruised fine, or lobster, shrimps, or prawns, a piece of butter rolled in flour, a spoonful of mushroom-pickle, or juice of lemon. Boil all together; when the fish is enough, lay it in a dish, and pour the sauce over. Garnish with fried toasts and lemons.

To boil Sturgeon. Clean sturgeon, and prepare as much liquor as will just boil it. To two quarts of water, a pint of vinegar, a stick of horse-radish, two or three bits of lemon-peel, some whole pepper, and a bay leaf, add a small handful of salt. Boil the fish in this, and serve it with the following sauce: melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or craw-fish, a little catchup, and lemon-juice; give it a boil, drain the fish well, and lay it in a dish. Garnish with fried oysters, sliced lemon, and scraped horse-radish; pour the sauce in boats or basons. So you may fry it, ragoo it, or bake it.

To crimp Cod the Dutch way. Take a gallon of pump water, a pound of salt, and mix well together, take cod whilst alive, and cut it in slices of one inch and a half thick, throw it in the salt and water for half an hour; then take it out and dry it well with a clean cloth, flour it and broil it; or have a stewpan with some pump water and salt boiling, put in the fish, and boil it quick for five minutes; send oyster, anchovy, shrimp, or what sauce you please. Garnish with horse-radish and green parsley.

To crimp Scate. Cut it in long slips cross-ways, about an inch broad, and put it in spring water and salt as above; then have spring water and salt boiling, put it

To dress Soles, Lobsters, Crabs, Prawns, &c.

in, and boil it fifteen minutes. Shrimp sauce, or what sauce you like.

To boil Soles. Take three quarts of spring water, and a handful of salt; let it boil; then put in soles, boil them gently ten minutes; then dish them up in a clean napkin, with anchovy or shrimp sauce in boats.

To roast Lobsters. Boil lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup. This is as good a way to the full as roasting them, and not half the trouble.

To make a fine dish of Lobsters. Take three lobsters, boil the largest as above, and froth it before the fire. Take the other two boiled, and butter them as in the foregoing receipt. Take the two body shells, heat them, and fill them with the buttered meat. Lay the large one in the middle, the two shells on each side, and the two great claws of the middle lobster at each end; and the four pieces of chins of the two lobsters broiled, and laid on each end. This, if nicely done, makes a pretty dish.

To dress a Crab. Having taken out the meat, and cleansed it from the skin, put it in a stewpan, with half a pint of white wine, a little nutmeg, pepper, and salt, over a slow fire. Throw in a few crumbs of bread, beat up the yolk of an egg with a spoonful of vinegar, throw it in, then shake the saucepan round a minute, and serve it up on a plate.

To stew Prawns, Shrimps, or Craw-Fish. Pick out the tail, lay them by, about two quarts; take the bodies, give them a bruise, and put them in a pint of white wine, with a blade of mace; let them stew a quarter of an hour, stir them together, and strain them; then wash out the saucepan, put to it the strained liquor and tails: grate a small nutmeg in, add a little salt, and a quarter of a pound of butter rolled in flour: shake it all together; cut a pretty thin toast round a quartern loaf, toast it brown on both sides cut it in six pieces, lay it close to-

To dress Oysters, Mussels, and Scollops.

gether in the bottom of a dish, and pour the fish and sauce over it. Send it to table hot. If it be craw-fish or prawns, garnish the dish with some of the biggest claws laid thick round. Water will do in the room of wine, only add a spoonful of vinegar.

To make Scollops of Oysters. Put oysters into scollop shells for that purpose, set them on a gridiron over a good clear fire, let them stew till you think they are enough, then have ready some crumbs of bread rubbed in a clean napkin, fill your shells, and set them before a good fire, and baste them well with butter. Let them be of a fine brown, keeping them turning, to be brown all over alike: but a tin oven does them best before the fire. They eat much the best done this way, though most people stew the oysters first in a saucepan, with a blade of mace, thickened with a piece of butter, and fill the shells, and then cover them with crumbs, and brown them with a hot iron: but the bread has not the fine taste of the former.

To stew Mussels. Wash them very clean from the sand in two or three waters, put them in a stewpan, cover them close, and let them stew till all the shells are opened; then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there is, you must throw away the mussel; some only pick out the crab, and eat the mussel. When you have picked them all clean, put them in a saucepan: to a quart of mussels put half a pint of the liquor strained through a sieve, put in a blade or two of mace, a piece of butter as big as a large walnut rolled in flour; let them stew: toast bread brown, and lay them round the dish, cut three-corner-ways; pour in the mussels, and send them to table hot.

To stew Scollops. Boil them well in salt and water, take them out and stew them in a little of the liquor, a little white wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and dish them up.

To dress Scotch Collops, &c.

MADE DISHES.

To dress Scotch Collops. Take a piece of fillet of veal, cut it in thin pieces, as big as a crown-piece, but very thin; shake a little flour over it, then put a little butter in a frying-pan, and melt it; put in the collops, and fry them quick till they are brown, then lay them in a dish: have ready a good ragoo made thus: take a little butter in a stewpan, and melt it, then add a large spoonful of flour, stir it about till it is smooth, then put in a pint of good brown gravy; season it with pepper and salt, pour in a small glass of white wine, some veal sweet-breads, force-meat balls, truffles and morels, ox palates, and mushrooms; stew them gently for half an hour, add the juice of half a lemon to it, put it over the collops, and garnish with rashers of bacon. Some like the Scotch collops made thus: put the collops into the ragoo, and stew them for five minutes.

White Scotch Collops. Cut the veal the same as for Scotch collops; throw them in a stewpan; put boiling water over them, and stir them about, then strain them off; take a pint of good veal broth, and thicken it; add a bundle of sweet herbs, with some mace; put sweet-bread, force-meat balls, and fresh mushrooms; if no fresh to be had, use pickled ones washed in warm water; stew them fifteen minutes; add the yolk of an egg and a half, and a pint of cream: beat them well together with some nutmeg grated, and keep stirring till it boils up; add the juice of a quarter of a lemon, then put it in a dish. Garnish with lemon.

A fillet of Veal with Collops. For an alteration, take a small fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with a packthread across, and roast it; lay the collops in a dish, and lay your udder in the middle. Garnish your dishes with lemon.

Force-meat Balls. You are to observe, that force-meat

Sauces, Ragoo, Fricasee, &c.

balls are a great addition to all made dishes; made thus: take half a pound of veal, and half a pound of suet, cut fine, and beat in a marble mortar or wooden bowl; have a few sweet herbs shred fine, dried mace beat fine, a small nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and little long balls; roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water in a saucepan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for white sauce.

Truffles and Morels good in Sauces and Soups. Take half an ounce of truffles and morels, let them be well washed in warm water to get the sand and dirt out, then simmer them in two or three spoonfuls of water for a few minutes, and put them with the liquor in the sauce. They thicken both sauce and soup, and give it a fine flavour.

To stew Ox Palates. Stew them tender; which must be done by putting them in cold water, and let them stew softly over a slow fire till they are tender, then take off the two skins, cut them in pieces, and put them either in a made-dish or soup; and cock's-combs and artichoke-bottoms, cut small, and put in the made-dish. Garnish the dishes with lemon, sweet-breads stewed, or white dishes, and fried for brown ones, and cut in little pieces.

To ragoo a Leg of Mutton. Take all the skin and fat off, cut it very thin the right way of the grain, then butter the stewpan, and shake flour in it: slice half a lemon and half an onion, cut them small, with a little bundle of sweet herbs, and a blade of mace. Put all together with the meat in the pan, stir it a minute or two, and then put in six spoonfuls of gravy, have ready an anchovy minced small; mix it with butter and flour, stir it all together for six minutes, and then dish it up.

A brown Fricasee. You must take rabbits or chickens and skin them, then cut them in small pieces, and rub

Fricasey, Tripe, Pigeons, &c.

them over with yolks of eggs. Have ready grated bread, a little beaten mace and grated nutmeg, mixed together, and then roll them in it: put a little butter in a stewpan, and when it is melted put in the meat. Fry it of a fine brown, and take care they do not stick to the bottom of the pan; pour the butter from them, and put in half a pint of brown gravy, a glass of white wine, a few mushrooms, or two spoonfuls of the pickle, a little salt, if wanted, and a piece of butter rolled in flour. When it is of a fine thickness, dish it up, and send it to table.

A white Fricasey. Take two chickens, and cut them in small pieces, put them in warm water to draw out the blood, then in some good veal broth, if no veal broth, a little boiling water, and stew them gently with a bundle of sweet herbs, and a blade of mace, till they are tender; then take out the sweet herbs, add a little flour and butter boiled together to thicken it, then add half a pint of cream, and the yolk of an egg beat fine; some pickled mushrooms: the best way is to put fresh mushrooms in; if no fresh, then pickled: keep stirring it till it boils up, then add the juice of half a lemon, stir it well to keep it from curdling, then put it in a dish. Garnish with lemon. Rabbits, lamb, veal, or tripe may be dressed the same way.

To fry Tripe. Cut tripe in long pieces of about three inches wide, and all the breadth of the double; put it in small beer batter, or yolks of eggs: have a large pan of fat, and fry it brown, then take it out, and put it to drain: dish it up with plain butter.

To stew Tripe. Cut it as you do for frying, and set on some water in a saucepan, with two or three onions cut in slices, and some salt. When it boils, put in the tripe. Ten minutes will do. Send it to table with the liquor in the dish, and the onions. Have butter and mustard in a cup, and dish it up. You may put in as many onions as you like, to mix with the sauce, or leave them quite out, just as you please.

A fricasey of Pigeons. Take eight pigeons, new killed,

To hash a Calf's Head, &c.

cut them in small pieces, and put them in a stewpan with a pint of claret and a pint of water. Season with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a piece of butter rolled in a very little flour; cover it close, and let them stew till there is just enough for sauce, and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs; keep them stirring for fear of turning to curds, and when the sauce is fine and thick, shake all together, and then put the meat in the dish, pour the sauce over it, and have ready slices of bacon toasted, and fried oysters; throw the oysters all over, and lay the bacon round. Garnish with lemon.

A fricasey of Lamb-stones and Sweetbreads. Have ready lamb-stones blanched, parboiled, and sliced, and flour two or three sweetbreads; if very thick cut them in two; the yolks of six hard eggs whole; a few pastachio nut-kernels, and a few large oysters: fry these all of a fine brown, then pour out all the butter, add a pint of drawn gravy, the lamb-stones, some asparagus-tops an inch long, grated nutmeg, a little pepper and salt, two shalots shred small, and a glass of white wine. Stew all together for ten minutes, then add the yolks of three eggs beat fine, with a little white wine, and a little beaten mace; stir all together till it is of a fine thickness, and then dish it up. Garnish with lemon.

To hash a Calf's Head. Boil the head almost enough, then take the best half, and with a sharp knife take it nicely from the bone, with the two eyes. Lay in a little deep dish before a good fire, and take care no ashes fall into it, and then hack it with a knife cross and cross: grate nutmeg all over, the yolks of two eggs, a little pepper and salt, a few sweet herbs, crumbs of bread, and lemon-peel chopped very fine, baste it with a little butter, then baste it again; keep the dish turning, that it may be all brown alike: cut the other half and tongue

To bake a Calf's or Sheep's Head.

in little thin bits, and set on a pint of drawn gravy in a saucepan, a little bundle of sweet herbs, an onion, pepper and salt, a glass of white wine, and two shalots; boil all these together a few minutes, strain it through a sieve, and put it in a clean stewpan with the hash. Flour the meat before you put it in, and add a few mushrooms, a spoonful of the pickle, two spoonfuls of catchup, and a few truffles and morels; stir all together for a few minutes, then beat up half the brains, and stir in the stewpan, and a little bit of butter rolled in flour. Take the other half of the brains, and beat them up with a little lemon-peel cut fine, a little nutmeg grated, beaten mace, thyme shred small, parsley, the yolk of an egg, and have some good dripping boiling in a stewpan: then fry the brains in little cakes, about as big as a crown-piece. Fry twenty oysters, dipped in the yolk of an egg, toast some slices of bacon, fry a few force-meat balls, and have ready a hot dish; if pewter, over a few coals; if china, over a pan of hot water. Pour in your hash, they lay in your toasted head, throw the force-meat balls over the hash, and garnish the dish with fried oysters, the fried brains, and lemon; throw the rest over the hash, lay the bacon round the dish, and send it to table.

To bake a Calf's or Sheep's Head. Take the head, pick it, and wash it clean; take an earthen dish large enough to lay the head in, rub a little piece of butter over the dish, then lay some long iron skewers across the top of the dish, and put the head on them; skewer up the meat in the middle that it do not lie on the dish, then grate nutmeg all over it, a few sweet herbs shred small, crumbs of bread, a little lemon-peel cut fine, and then flour it all over: stick pieces of butter in the eyes, and all over the head, and flour it again. Let it be well baked, and of a fine brown; you may throw pepper and salt over it, and put in the dish a piece of beef cut small, a bundle of sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with sage. When the head is enough, lay it in a

To ragoo a Neck of Veal, &c.

dish, and set it to the fire to keep warm, then stir all together in the dish, and boil it in a saucepan; strain it off, put it in the saucepan again, add a piece of butter rolled in flour, the sage in the brains chopped fine, a spoonful of catchup, and two spoonfuls of red wine; boil them together, take the brains, beat them well, and mix them with the sauce; pour it in the dish, and send it to table. You must bake the tongue with the head, and do not cut it out. It will lie the handsomer in the dish

To dress a Lamb's Head. Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross and cross, grate some nutmeg over it, and lay it in a dish before a good fire; then grate some crumbs of bread, sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw flour over it and just as it is done do the same, baste it and drudge it. Take half the liver, the lights, the heart, and tongue, chop them very small, with six or eight spoonfuls of gravy or water; first shake some flour over the meat, and stir it together, then put in the gravy or water, a piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish: simmer all together a few minutes, and add half a spoonful of vinegar, pour it in a dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

To ragoo a Neck of Veal. Cut a neck of veal in steaks, flatten them with a rolling-pin, season with salt, pepper, cloves, and mace, lard them with bacon, lemon-peel, and thyme, dip them in the yolks of eggs; make a sheet of strong cap-paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper, and also the gridiron, set it over a charcoal fire; put in the meat; let it do leisurely, keep it basting and turning to keep in the gravy; and when it is enough, have ready half a pint of strong gravy, season it high, put in

To stew Turkey, Fowl, Knuckle of Veal, &c.

mushrooms and pickles, force-meat balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of the dish, serve it up. If for a brown ragoo, put in red wine; if white, white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

To boil a Leg of Lamb. Let the leg be boiled very white. An hour will do it. Cut a loin in steaks, dip them in a few crumbs of bread and egg, fry them nice and brown; boil a good deal of spinach, and lay in the dish; put the leg in the middle, lay the loin round it; cut an orange in four, and garnish the dish, and have butter in a cup. Some love the spinach boiled, then drained, put in a saucepan with a piece of butter, and stewed.

To stew a Turkey or Fowl. Let a pot be very clean, lay four skewers at the bottom, and a turkey or fowl on them, put in a quart of gravy; take a bunch of celery, cut it small and wash it clean, put it in the pot, with two or three blades of mace, let it stew softly till there is just enough for sauce, then add a piece of butter rolled in flour, two spoonfuls of red wine, two of catchup, and just as much pepper and salt as will season it; lay the fowl or turkey in the dish, pour the sauce over it, and send it to table.

If the fowl or turkey is done enough before the sauce, take it up, till the sauce is boiled enough, then put it in, let it boil a minute or two, and dish it up.

To stew a Knuckle of Veal. Be sure let the pot or saucepan be clean, lay at the bottom four wooden skewers, wash and clean the knuckle very well, lay it in the pot with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water. Cover close, make it boil, then only let it simmer for two hours, and when it is enough take it up, lay it in a dish, and strain the broth over it.

To force a Surloin of Beef. When it is quite roasted, take it up, and lay it in the dish with the inside uppermost, with a sharp knife lift up the skin, back and cut the inside very fine, shake pepper and salt over it, with

Beef A-la-mode, Collops, Steaks, &c.

two shalots, cover it with the skin, and send it to table. You may add red wine or vinegar, as you like.

Beef A-la-mode. Take a small buttock of beef, or leg-of-mutton-piece, or a piece of buttock of beef; also a dozen of cloves, eight blades of mace, and some allspice beat fine; chop a large handful of parsley, and all sorts of herbs fine; cut bacon as for beef a-la-daub, and put them in the spice and herbs, with some pepper and salt, and thrust a large pin through the beef; put it in a pot, and cover it with water; chop four large onions, and four blades of garlic very fine, six bay leaves, and a handful of champignons; put all in the pot with a pint of porter or ale, and half a pint of red wine; cover the pot close, and stew it for six hours, according to the size of the piece; if a large piece, eight hours; then take it out, put it in a dish, cover it close, and keep it hot; take the gravy, and skim all the fat off, strain it through a sieve, pick out the champignons, and put them in the gravy; season with kyan pepper and salt, and boil it fifteen minutes; then put the beef in a soup dish, and the gravy over it, or cut it in thin slices, and pour the liquor over it; or put it in a deep dish, with all the gravy in another: when cold, cut it in slices, and put some of the gravy round it, which will be of a strong jelly.

Beef Collops. Take rump steaks, or any tender piece cut like Scotch collops, only larger, hack them a little with a knife, and flour them; put butter in a stewpan, and melt it, then put in the collops, and fry them quick for two minutes: put in a pint of gravy, a little butter rolled in flour, season with pepper and salt: cut four pickled cucumbers in thin slices, half a walnut, and a few capers, a little onion shred fine; stew them five minutes, then put them in a hot dish, and send them to table. You may put half a glass of white wine into it.

To stew Beef Steaks. Take rump steaks, pepper and salt them, lay them in a stewpan, pour in half a pint of water, a blade or two of mace, two or three cloves, a bundle of sweet herbs, an anchovy, a piece of butter rolled

To fricasey Neats' Tongues, Stew a Rump of Beef, &c.

in flour, a glass of white wine, and an onion; cover close, and let them stew softly till they are tender; then take out the steaks, flour them, fry them in fresh butter, and pour away all the fat, strain the sauce they were stewed in, and pour in the pan; toss it all up together till the sauce is hot and thick. If you add a quarter of a pint of oysters, it will make it the better. Lay the steaks in the dish, and pour the sauce over them. Garnish with any pickle you like.

To fry Beef Steaks. Pepper and salt rump steaks, fry them in a little butter very quick and brown; take them out, and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy; if no gravy, half a pint of hot water, and put in the pan, a little butter rolled in flour, pepper and salt, and two or three shalots chopped fine; boil them in the pan for two minutes, then put it over the steaks, and send them to table.

To stew a Rump of Beef. Having boiled it till it is little more than half enough, take it up, and peel off the skin: take salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory, sweet-marjoram, all chopped fine and mixed, and stuff them in great holes in the fat and lean, the rest spread over it, with the yolks of two eggs; save the gravy that runs out, put to it a pint of claret, and put the meat in a deep pan, pour the liquor in, cover close, and bake it two hours, put it in the dish, pour the liquor over it, and send it to table.

To fricasey Neats' Tongues brown. Take neats' tongues, boil them tender, peel and cut them in thin slices, and fry them in fresh butter; then pour out the butter, put in as much gravy as you shall want for sauce, a bundle of sweet herbs, an onion, pepper, and salt, and a blade or two of mace, a glass of white wine, simmer all together half an hour; take out the tongue, strain the gravy, put it with the tongue in the stewpan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of

To roast a Leg of Mutton, Hash, Pig's Pettytoes, &c.

butter as big as a walnut rolled in flour, shake all together for four or five minutes, dish it up, and send it to table.

To stew Neats' Tongues whole. Take two tongues, let them stew in water just to cover them for two hours, then peel them, put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, mace, cloves, and whole pepper, tied in a muslin rag, a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour; let all stew together softly over a slow fire for two hours, then take out the spice and sweet herbs, and send it to table. You may leave out the turnips and carrots, or boil them by themselves, and lay them in a dish, just as you like.

To roast a Leg of Mutton with Oysters and Cockles. Take a leg about two or three days killed, stuff it over with oysters, and roast it. Garnish with horse-radish.

A Mutton hash. Cut mutton in little bits as thin as you can, strew a little flour over it, have ready some gravy (enough for sauce) wherein sweet herbs, onions, pepper, and salt, have been boiled; strain it, put in the meat, with a little piece of butter rolled in flour, and a little salt, a shalot cut fine, a few capers and gherkins chopped fine; toss all together for a minute or two; have ready bread toasted, and cut in thin sippets, lay them round the dish, and pour in the hash. Garnish the dish with pickles and horse-radish.

Note. Some love a glass of red wine, or walnut pickle. You may put just what you will in a hash. If the sippets are toasted it is better.

Pig's Pettytoes. Put pettytoes in a saucepan with half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and shake flour on them; let the feet do till they are tender, then take them out, and strain the liquor, put all together with a little salt and a piece of butter as big as a

To dress Mutton, Venison-fashion, &c.

walnut, shake the saucepan often, let it simmer five or six minutes, then cut toasted sippets, and lay round the dish, lay the mince-meat and sauce in the middle, the pettytoes split round it. You may add the juice of half a lemon, or a little vinegar.

To dress a Leg of Mutton to eat like Venison. Take a hind-quarter of mutton, and cut the leg in the shape of a haunch of venison; save the blood of the sheep, and steep it five or six hours, then take it out, and roll it in three or four sheets of white paper well buttered on the inside, tie it with packthread, and roast it, basting it with beef dripping or butter. It will take two hours at a good fire, for it must be fat and thick. Five or six minutes before you take it up, take off the paper, baste it with butter, and shake a little flour over it, to make it have a fine froth, and then have a little good drawn gravy in a bason, and sweet sauce in another. Do not garnish with any thing.

Baked Mutton Chops. Take a loin or neck of mutton, cut it in steaks, put pepper and salt over it, butter a dish, and lay in the steaks; take a quart of milk, six eggs beat up fine, and four spoonfuls of flour; beat your flour and eggs in a little milk first, and then put the rest to it; put in a little beaten ginger, and a little salt. Pour this over the steaks, and send it to the oven; an hour and a half will bake it.

To fry a Loin of Lamb. Cut it in chops, rub it over on both sides with the yolk of an egg, and sprinkle bread crumbs, a little parsley, thyme, marjoram, and winter-savory, chopped fine, and a little lemon-peel chopped fine; fry in butter of a nice light brown, send it in a dish by itself. Garnish with a good deal of fried parsley.

A ragoo of Lamb. Take a fore-quarter of lamb, cut the knuckle-bone off, lard it with thin bits of bacon, flour it, fry it of a fine brown, and put it in an earthen pot or stewpan: put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper; cover close, and let it stew pretty

To stew a Lamb's or Calf's Head.

fast for half an hour, pour the liquor all out, strain it; keep the lamb hot in the pot till the sauce is ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clean that you fried them in, skim all the fat off the gravy; then pour it in the oysters, put in an anchovy and two spoonfuls of either red or white wine; boil all together till there is just enough for sauce, add fresh mushrooms, and some pickled ones, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, and pour the sauce over it. Garnish with lemon.

To stew a Lamb's or Calf's Head. Wash and pick it very clean, lay it in water for an hour, take out the brains, and with a sharp penknife carefully take out the bones and tongue, but be careful you do not break the meat; then take out the two eyes; and take two pounds of veal and two of beef suet, a little thyme, a good piece of lemon-peel minced, a nutmeg grated, and two anchovies; chop all well together; grate two stale rolls, and mix all together with the yolks of four eggs: save enough of this meat to make about twenty balls; take half a pint of fresh mushrooms clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles; mix them together; but first stew the oysters, and put to it two quarts of gravy, with a blade or two of mace. It will be proper to tie the head with packthread, cover close, and let it stew two hours: in the mean time beat up the brains with lemon-peel cut fine, a little parsley chopped, half a nutmeg grated, and the yolk of an egg; have dripping boiling, fry half the brains in little cakes, and fry the balls; keep them hot by the fire; take half an ounce of truffles and morels, then strain the gravy the head was stewed in, put the truffles and morels to it with the liquor, and a few mushrooms, boil all together, put in the rest of the brains that are not fried, stew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon. You may fry twelve oysters.

To boil a Haunch or Neck of Venison.

Sweetbreads. Do not put any water or gravy in the stewpan, but put the same veal and bacon over the sweetbreads, and season as under directed; cover close, put fire over as well as under, and when they are enough, take out the sweetbreads; put in a ladleful of gravy, boil and strain it, skim off the fat, let it boil till it jellies, then put in the sweetbreads to glaze: lay essence of ham in the dish, and the sweetbreads on it; or make a rich gravy with mushrooms, truffles and morels, a glass of white wine, and two spoonfuls of catchup. Garnish with cockscombs forced, and stewed in the gravy.

Note. You may add to the first, truffles, morels, mushrooms, cockscombs, palates, artichoke bottoms, two spoonfuls of white wine, two of catchup, or just as you please.

N. B. There are many ways of dressing sweetbreads: you may lard them with thin slips of bacon, and roast them, with what sauce you please; or you may marinate them, cut them in thin slices, flour and fry them. Serve them with fried parsley, and either butter or gravy. Garnish with lemon.

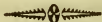
To boil a Haunch or Neck of Venison. Lay it in salt for a week, then boil it in a cloth well floured; for every pound of venison allow a quarter of an hour for boiling. For sauce, boil cauliflowers, pulled into little sprigs, in milk and water, some fine white cabbages, turnips cut in dice, with beet-root cut in long narrow pieces, about an inch and a half long, and half an inch thick: lay a sprig of cauliflower, add some of the turnips mashed with some cream and a little butter; let cabbage be boiled, and then beat in a saucepan with a piece of butter and salt, lay that next the cauliflower, then the turnips, then cabbage, and so on, till the dish is full; place the beet-root here and there, just as you fancy; it looks very pretty, and is a fine dish. Have a little melted butter in a cup, if wanted.

Note. A leg of mutton cut venison-fashion, and dressed the same way, is a pretty dish; or a fine neck,

To dress Poultry.

with the scrag cut off. This eats well boiled or hashed with gravy and sweet sauce, the next day.

To roast Tripe. Cut tripe in two square pieces, somewhat long: have a force-meat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, lemon-peel, and the yolks of eggs, mixed together; spread it on the fat side of the tripe, and lay the other fat side next it; roll it as light as you can, and tie it with a packthread; spit it, roast it, and baste it with butter; when done, lay it on a dish; and for sauce melt butter, and add what drops from the tripe. Boil it together, and garnish with raspings.



TO DRESS POULTRY.

To roast a Turkey. The best way to roast a turkey, is to loosen the skin on the breast, and fill it with force-meat, made thus: take a quarter of a pound of beef suet, as many crumbs of bread, a little lemon-peel, an anchovy, some nutmeg, pepper, parsley, and thyme. Chop and beat them all well together, mix them with the yolk of an egg, and stuff up the breast; when you have no suet, butter will do: or make force-meat thus: spread bread and butter thin, and grate nutmeg over it; when you have enough, roll it up, and stuff the breast of the turkey; then roast it of a fine brown, but be sure to pin white paper on the breast till it is near done enough. You must have good gravy in the dish, and bread sauce made thus: take a good piece of crumb, put it in a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper. Boil it up five or six times, then with a spoon take out the spice you had before put in, and pour off the water; (you may boil an onion in it, if you please;) then beat up the bread with a good piece of butter and a little salt. Or onion sauce made thus: take onions, peel them, and cut them in thin slices, and boil them half an hour in milk and water; then drain the water from them, and beat

Sauces for White Fowls, &c.

them up with a good piece of butter; shake a little flour in, and stir it all together with a little cream, if you have it, (or milk will do;) put the sauce into boats, and garnish with lemon.

Another way to make sauce: take half a pint of oysters, strain the liquor, and put the oysters with the liquor in a saucepan, with a blade or two of mace, let them just lump, pour in a glass of white wine, let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up by itself, with good gravy in the dish, for every body does not love oyster-sauce. This makes a pretty side-dish for supper, or a corner-dish of a table for dinner. If you chafe it in a dish, add half a pint of gravy to it, and boil it up together.

To make Mushroom Sauce for White Fowls of all Sorts. Take a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stewpan, with a little butter, a blade of mace, and a little salt; stew it gently for an hour, then add a pint of cream, and the yolks of two eggs beat very well, and keep stirring it till it boils up; then squeeze half a lemon, put it over the fowls, or turkeys, or in basons, or in a dish, with a piece of French bread first buttered, then toasted brown, and just dip it in boiling water; put it in the dish, and the mushrooms over.

Mushroom Sauce for White Fowls boiled. Take half a pint of cream, and a quarter of a pound of butter, stir them together one way till it is thick; then add a spoonful of mushroom pickle, pickled mushrooms, or fresh, if you have them. Garnish only with lemon.

To make Celery Sauce, either for roasted or boiled Fowls, Turkeys, Partridges, or any other Game. Take a large bunch of celery, wash and pare it clean, cut it in little thin bits, and boil it softly in a little water till it is tender; then add a little beaten mace, nutmeg, pepper, and salt, thickened with a piece of butter rolled in flour; then boil it up, and pour it in a dish.

You may make it with cream thus: boil celery as

To stew a Turkey, Force a Fowl, &c.

above, and add mace, nutmeg, a piece of butter as big as a walnut rolled in flour, and half a pint of cream; boil all together

To make Egg Sauce proper for roasted Chickens. Melt butter thick and fine, chop two or three hard boiled eggs fine, put them in a bason, pour the butter over them, and have good gravy in the dish.

To stew a Turkey brown. Take a turkey after it is nicely picked and drawn, fill the skin of the breast with force-meat, and put an anchovy, a shalot, and thyme in the belly; lard the breast with bacon; then put a piece of butter in the stewpan, flour the turkey, and fry it just of a fine brown; then take it out, and put it in a deep stewpan, or a little pot that will just hold it, and put in as much gravy as will barely cover it, a glass of white wine, some whole pepper, mace, two or three cloves, and a little bundle of sweet herbs; cover close, and stew it for an hour; then take up the turkey, and keep it hot, covered, by the fire; and boil the sauce to about a pint, strain it off, add the yolks of two eggs, and a piece of butter rolled in flour; stir it till it is thick, and then lay the turkey in the dish, and pour the sauce over it. You may have ready some little French loaves, about the bigness of an egg, cut off the tops, and take out the crumbs, then fry them of a fine brown, fill them with stewed oysters, lay them round the dish, and garnish with lemon.

To force a Fowl. Take a good fowl, pick and draw it, slit the skin down the back, and take the flesh from the bones, mince it very small, and mix it with one pound of beef suet shred fine, a pint of large oysters chopped, two anchovies, a shalot, a little grated bread, and sweet herbs; shred all this well, mix them together, and make it up with the yolks of eggs; turn all these ingredients on the bones again, draw the skin over, and sew up the back, and either boil the fowl in a bladder an hour and a quarter, or roast it; then stew more oysters in gravy bruise in a little of the force-meat, mix it up with a little

To broil Chickens, to boil a Duck or a Rabbit with Onions.

fresh butter, and a very little flour; then give it a boil, lay the fowl in a dish, and pour the sauce over it. Garnish with lemon.

To broil Chickens. Slit them down the back, and season with pepper and salt, lay them on a very clear fire, and at a great distance. Let the inside lie next the fire till it is above half done; then turn it, and take great care the fleshy side does not burn, and let them be of a fine brown. Let the sauce be good gravy, with mushrooms, and garnish with lemon and the livers broiled, the gizzards cut, slashed, and broiled with pepper and salt.

Or this sauce: take a handful of sorrel, dipped in boiling water, drain it, and have ready half a pint of good gravy, a shalot shred small, and parsley boiled green: thicken it with a piece of butter rolled in flour, and add a glass of red wine, lay the sorrel in heaps round the fowls and pour the sauce over them. Garnish with lemon.

Note. You may make just what sauce you fancy.

Chickens with Tongues. A good Dish for a great deal of Company. Take six small chickens, boiled very white, six hogs' tongues, boiled and peeled, a cauliflower boiled in milk and water whole, and a good deal of spinach boiled green; then lay the cauliflower in the middle, the chickens close all round, and the tongues round them with the roots outward, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted, and lay a piece on each of the tongues.

To boil a Duck or a Rabbit with Onions. Boil a duck or rabbit in a good deal of water; be sure to skim the water, for there will always rise a scum, which, if it boils down, will discolour fowls, &c. They will take about half an hour boiling. For sauce, onions must be peeled, and thrown in water as you peel them, then cut them in thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them in a clean sieve to drain, put them in a saucepan, and chop them small, shake in a little flour, put in two or three spoonfuls of cream, a good piece of butter, stew all to-

To stew a Duck with Green Peas.—To roast a Goose.

gether over the fire till they are thick and fine, lay the duck or rabbit in the dish, and pour the sauce all over : If a rabbit cut off the head ; cut it in two, and lay it on each side the dish.

Or you may make this sauce for change : take a large onion, cut it small, half a handful of parsley clean washed and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravy, a piece of butter rolled in a little flour ; add a little juice of lemon, a little pepper and salt ; stew all together for half an hour, then add two spoonfuls of red wine. This sauce is most proper for a duck ; lay the duck in the dish, and pour the sauce over it.

A Duck with Green Peas. Put a deep stewpan over the fire, with a piece of fresh butter ; singe the duck, and flour it, turn it in the pan two or three minutes, pour out all the fat, but let the duck remain in the pan : put to it a pint of good gravy, a pint of peas, two lettuces cut small, a bundle of sweet herbs, a little pepper and salt, cover close, and let them stew for half an hour ; now and then give the pan a shake ; when they are just done, grate in a little nutmeg, and put in a little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream ; shake it all together for three or four minutes, take out the sweet herbs, lay the duck in a dish, and pour the sauce over it. You may garnish with boiled mint chopped, or let it alone.

Directions for roasting a Goose. Take sage, wash and pick it clean, and an onion, chop them fine, with pepper and salt, and put them in the belly ; let the goose be clean picked, and wiped dry with a cloth, inside and out ; put it down to the fire, and roast it brown : one hour will roast a large goose, three quarters of an hour a small one. Serve it in a dish with brown gravy, apple sauce in a boat, and some gravy in another.

To stew Giblets. Let them be nicely scalded and picked, cut the pinions in two ; cut the head, neck, and legs in two, and the gizzards in four : wash them very clean ; put

To boil or jug Pigeons.

them in a stewpan or soup-pot, with three pounds of scrag of veal; just cover them with water; let them boil up, take all the scum clean off; then put three onions, two turnips, one carrot, a little thyme and parsley, stew them till they are tender, strain them through a sieve, wash the giblets clean with warm water out of the herbs, &c.; then take a piece of butter as big as a large walnut, put it in a stewpan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in the broth and giblets, stew them for a quarter of an hour; season with salt: or you may add a gill of Lisbon; and just before you serve them up, chop a handful of green parsley, and put in; give them a boil up, and serve them in a tureen or soup dish.

N. B. Three pair will make a handsome tureen full.

To boil Pigeons. Boil them by themselves for fifteen minutes; boil a handsome square piece of bacon, and lay it in the middle: stew spinach to lay round, and lay the pigeons on the spinach. Garnish with parsley laid in a plate before the fire to crisp. Or lay one pigeon in the middle, and the rest round, and the spinach between each pigeon, and a slice of bacon on each pigeon. Garnish with slices of bacon, and melted butter in a cup.

To jug Pigeons. Pull, crop and draw pigeons, but do not wash them; save the livres, and put them in scalding water, set them on the fire for a minute or two; then take them out, and mince them small, bruise them with the back of a spoon; mix them with a little pepper, salt, grated nutmeg, and lemon-peel shred very fine, chopped parsley, and two yolks of hard eggs; bruise them as you do the liver, and put as much suet as liver, shaved fine, and as much grated bread; work them together with raw eggs, and roll it in fresh butter; put a piece in the crops and bellies, and sew up the necks and vents; then dip the pigeons in water, and season with pepper and salt as for a pie, put them in the jug, with a piece of celery, stop them close, and set them in a kettle of cold water; first cover them close, and lay a tile on the top

To dress Partridges, Pheasants, &c.

of the jug, and let it boil three hours; then take them out of the jug, and lay them in a dish, take out the celery, put in a piece of butter rolled in flour, shake it till it is thick, and pour it on the pigeons. Garnish with lemon.

To stew Pigeons. Season pigeons with pepper and salt, a few cloves and mace, and sweet herbs; wrap this seasoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roast them; put them in a stewpan, with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bundle of sweet herbs, and a small onion; stew them gently till they are enough; then take the pigeons out, and strain the liquor through a sieve; skim it, and thicken it in the pau, put in the pigeons, with pickled mushrooms and oysters; stew it five minutes, and put the dish, and the sauce over.

To roast Partridges. Let them be nicely roasted, but not too much; baste them gently with a little butter, and drudge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in a dish, with bread sauce in a boat, made thus: take a handful or two of crumbs of bread, put in a pint of milk, or more, a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all up; then take the onion out, and beat it well with a spoon; take poverroy sauce in a boat, made thus: chop four shalots fine, a gill of good gravy, a spoonful of vinegar, a little pepper and salt; boil them up one minute, then put it in a boat.

To roast Pheasants. Pick and draw pheasants, singe them; lard one with bacon, but not the other; spit them, roast them fine, and paper them all over the breast; when they are just done, flour and baste them with a little nice butter, and let them have a fine white froth: then take them up, and pour good gravy in the dish, and bread sauce in plates.

To boil a Pheasant. Take a fine pheasant, boil it in a good deal of water, keep the water boiling; half an

To roast Snipes or Woodcocks.—To dress Plovers.

hour will do a small one, and three quarters of an hour a large one. Let the sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheasant, and pour the sauce over. Garnish with lemon. Observe to stew celery so, that the liquor will not be all wasted away before you put the cream in; if it wants salt, put in some to your palate.

To roast Snipes or Woodcocks. Spit them on a small bird-spit, flour and baste them with a piece of butter, have ready a slice of bread toasted brown, lay it in a dish, and set it under the snipes for the trail to drop on; when they are enough, take them up, and lay them on a toast; have ready for two snipes a quarter of a pint of good gravy and butter; pour it in the dish, and set it over a chafing-dish two or three minutes. Garnish with lemon, and send to table.

To dress Plovers. To two plovers take two artichoke bottoms boiled, chesnuts roasted and blanched, some skirrets boiled, cut all very small, mix it with some marrow or beef suet, the yolks of two hard eggs, chop all together; season with pepper, salt, nutmeg, and a little sweet herbs; fill the bodies of the plovers, lay them in a saucepan, put to them a pint of gravy, a glass of white wine, a blade or two of mace, some roasted chesnuts blanched, and artichoke bottoms cut in quarters, two or three yolks of eggs, and a little juice of lemon; cover close, and let them stew an hour softly. If you find the sauce is not thick enough, take a piece of butter rolled in flour, and put into the sauce; shake it round, and when it is thick, take up your plovers, and pour the sauce over them. Garnish with roasted chesnuts.

Ducks are very good done this way.

Or you may roast plovers as you do any other fowl, and have gravy sauce in the dish.

Or boil them in good celery sauce, either white or brown, as you like.

The same way you may dress widgeons.

N. B. The best way to dress plovers, is to roast them

To dress a Jugged Hare, to boil Rabbits, &c.

as woodcocks, with a toast under them, and gravy and butter.

To dress a Jugged Hare. Cut it in little pieces, lard them here and there with little slips of bacon, season with a little pepper and salt, put them in an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs; cover the jug close that nothing can get in, then set it in a pot of boiling water, and three hours will do it; then turn it out in the dish, and take out the onion and sweet herbs, and send it to table hot. If you do not like it larded, leave it out.

To boil Rabbits. Truss them for boiling, boil them quick and white; put them in a dish, with onion sauce over, made thus: take as many onions as you think will cover them; peel them, and boil them tender, strain them off, squeeze them very dry, and chop them fine; put them in a stewpan, with a piece of butter, half a pint of cream, a little salt, and shake in a little flour; stir them well over a gentle fire, till the butter is melted; then put them over the rabbits: or a sauce made thus: blanch the livers, and chop them very fine, with some parsley blanched and chopped; mix them with melted butter, and put it over; or with gravy and butter.

Cod Sounds broiled with Gravy. Scald them in hot water, and rub them with salt well; blanch them; that is, take off the black dirty skin, set them on in cold water, and let them simmer till they begin to be tender; take them out and flour them, and broil them on the gridiron. In the mean time take good gravy, mustard, a bit of butter rolled in flour, boil it, season it with pepper and salt. Lay the sounds in a dish, and pour the sauce over them.

Fried Sausages. Take half a pound of sausages, and six apples, slice four as thick as a crown, cut the other two in quarters, fry them with the sausages of a fine light brown, lay the sausages in the middle of the dish, and the apples round. Garnish with the quartered apples.

To dress Cold Fowl, Pigeons, or Veal, &c.

Stewed cabbage and sausages fried is a good dish ; then heat cold peas-pudding in the pan, lay it in a dish, and the sausages round, heap the pudding in the middle, and lay the sausages round thick up, edge-ways, and one in the middle at length.

Collops and Eggs. Cut either bacon, pickled beef, or hung mutton, in thin slices, broil them nicely, lay them in a dish before the fire, have ready a stewpan of water boiling, break as many eggs as you have collops, one by one in a cup, and pour them in the stewpan. When the whites of the eggs begin to harden, and all look of a clear white, take them up one by one in an egg-slice, and lay them on the collops.

To dress Cold Fowl or Pigeon. Cut them in four quarters, beat up an egg or two, according to what you dress, grate in nutmeg, a little salt, parsley chopped, a few crumbs of bread ; beat them well together, dip them in this batter, and have ready dripping, hot in a stewpan, in which fry them of a fine light brown ; have ready a little good gravy, thickened with a little flour, mixed with a spoonful of catchup : lay the fry in the dish, and pour the sauce over. Garnish with lemon, and a few mushrooms, if you have any. A cold rabbit eats well done thus.

To mince Veal Cut veal as fine as possible, but do not chop it ; grate nutmeg over it, shred a little lemon-peel very fine, throw a very little salt on it, drudge a little flour over it. To a large plate of veal take four or five spoonfuls of water, let it boil, then put in the veal, with a bit of butter as big as an egg, stir it well together ; when it is quite hot, it is enough. Have ready a thin piece of bread, toasted brown, cut it in three corner sippets, lay it round the plate, and pour in the veal. Before you pour it in, squeeze in half a lemon, or half a spoonful of vinegar. Garnish with lemon. You may put gravy instead of water, if you love it strong ; but it is better without.

To fry Cold Veal. Cut it in pieces about as thick as half-a-crown, and as long as you please, dip them in the

To hash Mutton, &c.

yolk of eggs, and then in crumbs of bread, with sweet herbs and shred lemon-peel in it; grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in: in the mean time, make gravy of the bone of the veal. When the meat is fried, take it out with a fork, and lay it in a dish before the fire; then shake flour in the pan, and stir it round; then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

To toss up Cold Veal white. Cut the veal in little thin bits, put milk enough to it for sauce, grate in a little nutmeg, a little salt, a little piece of butter rolled in flour: to half a pint of milk, the yolks of two eggs well beat, a spoonful of mushroom pickle; stir all together till it is thick, then pour it in a dish, and garnish with lemon.

Cold fowls skimmed, and done this way, eat well; or the best end of a cold breast of veal; first fry it, drain it from the fat, then pour this sauce to it.

To hash Cold Mutton. Cut mutton with a very sharp knife in little bits, as thin as possible; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a little salt, a piece of crust toasted crisp; let it boil till there is enough for sauce, strain it, and put it in a saucepan with a piece of butter rolled in flour; put in the meat; when it is very hot it is enough. Have ready thin bread, toasted brown, cut three-corner-ways, lay them round the dish, and pour in the hash. As to walnut pickle, and all sorts of pickles, you must put in according to your fancy. Garnish with pickles. Some love a small onion peeled, and cut very small, and done in the hash.

To hash Mutton like Venison. Cut it thin as above; boil the bones as above; strain the liquor, where there is just enough for the hash; to a quarter of a pint of gravy put a large spoonful of red wine, an onion peeled and chopped fine, a little lemon-peel shred fine, a piece of butter as big as a small walnut, rolled in flour; put it in a sauce-

To make Collops of Cold Beef, &c.

pan with the meat, shake it together, and when it is thoroughly hot, pour it in a dish. Hash beef the same way.

To make Collops of Cold Beef. If you have any cold inside of a surloin of beef, take off all the fat, cut it in little thin bits, cut an onion small, boil as much water or gravy as you think will do for sauce; season it with a little pepper and salt, and sweet herbs. Let the water boil, then put in the meat, with a piece of butter rolled in flour, shake it round, and stir it. When the sauce is thick, and the meat done, take out the sweet herbs, and pour it in a dish. They do better than fresh meat.

Rules to be observed in all Made Dishes. First, let the stewpans, or saucepans, and covers, be very clean, free from sand, and well tinned; and that all the white sauces have a little tartness, and be very smooth, and of a fine thickness; and all the time any white sauce is over the fire, keep stirring it one way.

And as to brown sauce, take care no fat swims at the top, but that it be all smooth alike, and about as thick as good cream, and not to taste of one thing more than another. As to pepper and salt, season to your palate, but do not put too much, for that will take away the fine flavour of every thing. As to most made dishes, put in what you think proper to enlarge it, or make it good; as mushrooms pickled, dried, fresh, or powdered; truffles, morels, cockscombs stewed, ox-palates cut in small bits; artichoke bottoms, either pickled, fresh, boiled, or dried softened in warm water, each cut in four pieces; asparagus tops, the yolks of hard eggs, force-meat balls, &c. The best things to give a sauce tartness are mushroom pickle, white walnut pickle, elder vinegar, or lemon juice.

Of Soups and Broths.

OF SOUPS AND BROTHS.

Strong Broth for Soup and Gravy. Take a shin of beef, a knuckle of veal, and a scrag of mutton, put them in five gallons of water; let it boil up, skim it clean, and season with six large onions, four leeks, four heads of celery, two carrots, two turnips, a bundle of sweet herbs, six cloves, a dozen corns of allspice, and salt; skim it very clean, and let it stew gently for six hours; strain it off, and put it by for use.

When you want very strong gravy, take a slice of bacon, lay it in a stewpan; a pound of beef, cut it thin, lay it on the bacon, slice in a piece of carrot, an onion sliced, a crust of bread, a few sweet herbs, a little mace, cloves, nutmeg, whole pepper, and an anchovy; cover and set it on a slow fire five or six minutes, and pour in a quart of the above gravy: cover close, and let it boil softly till half is wasted. This will be a rich, high brown sauce for fish, fowl, or ragoo.

Gravy for White Sauce. Take a pound of any part of veal, cut it in small pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

Gravy for Turkey, Fowl, or Ragoo. Take a pound of lean beef, cut and hack it well, then flour it, put a piece of butter as big as a hen's egg in a stewpan; when it is melted, put in the beef, fry it on all sides a little brown, then pour in three pints of boiling water, a bundle of sweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a bit of carrot, a piece of crust of bread toasted brown; cover close, and let it boil till there is about a pint or less; season it with salt, and strain it off.

Mutton or Veal Gravy. Cut and hack veal well, set it on the fire with water, sweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then

Strong Fish Gravy, Broths, and Soups.

strain it off. Your fine cooks, if they can, chop a partridge or two, and put in gravies.

A strong Fish Gravy. Take two or three eels, or any fish you have, skin or scale them, gut and wash them from grit, cut them in little pieces, put them in a saucepan, cover them with water, a little crust of bread toasted brown, a blade or two of mace, and some whole pepper, a few sweet herbs, and a little bit of lemon-peel. Let it boil till it is rich and good, then have ready a piece of butter, according to the gravy; if a pint, as big as a walnut. Melt it in the saucepan, shake in a little flour, and toss it about till it is brown, and strain in the gravy. Let it boil a few minutes, and it will be good.

Strong Broth to keep for Use. Take part of a leg of beef, and the scrag end of a neck of mutton, break the bones in pieces, and put to it as much water as will cover it, and a little salt; skim it clean, and put in a whole onion stuck with cloves, a bunch of sweet herbs, pepper, and a nutmeg quartered. Boil these till the meat in pieces, and the strength boiled out; strain it, and keep it for use.

Green Peas Soup. Take a gallon of water, make it boil; put in six onions, four turnips, two carrots, two heads of celery cut in slices, some cloves, four blades of mace, four cabbage-lettuces cut small; stew them for an hour; strain it off, and put in two quarts of old green peas, and boil them in the liquor till tender; then beat or bruise them, and mix them up with the broth, and rub them through a tammy or cloth, and put it in a clean pot, and boil it up fifteen minutes; season with pepper and salt to your liking; then put the soup in a tureen, with small dices of bread toasted very hard.

A Peas Soup for Winter. Take about four pounds of lean beef, cut it in small pieces, a pound of lean bacon, or pickled pork, set it on the fire with two gallons of water, let it boil, and skim it well; then put in six onions, two turnips, one carrot, and four heads of celery

Mutton Broth, Beef Broth, and Scotch Barley Broth.

cut small, twelve corns of allspice, and put in a quart of split peas, boil it gently for three hours, strain them through a sieve, and rub the peas well through; then put the soup in a clean pot, and put in dried mint rubbed to powder; cut the white of four heads of celery, and two turnips in dices, and boil them in a quart of water for fifteen minutes; strain them off, and put them in the soup; take a dozen of small rashers of bacon fried, and put them in the soup, season with pepper and salt to your liking; boil it up for fifteen minutes, then put it in a tureen, with dices of bread fried crisp.

Note. The liquor of a boiled leg of pork makes good soup.

Mutton Broth. Take a neck of mutton of six pounds, cut it in two, boil the scrag in a gallon of water, skim it well, put in a little bundle of sweet herbs, an onion, and a good crust of bread. Let it boil an hour, then put in the other part of the mutton, a turnip or two, dried marigolds, a few chives chopped fine, a little parsley chopped small; put these in a quarter of an hour before the broth is enough. Season it with salt; or you may put in a quarter of a pound of barley or rice at first. Some love it thickened with oatmeal, and some with bread; others, season with mace, instead of sweet herbs and onion. All this is fancy, and different palates. If you boil turnips for sauce, do not boil all in the pot, it makes the broth too strong of them, but boil them in a saucepan.

Beef Broth. Take a leg of beef, crack the bone in two or three parts, wash it clean, put it in a pot with a gallon of water, skim it, put in two or three blades of mace, a bundle of parsley, and a crust of bread. Boil it till the beef is tender, and the sinews. Toast bread, and cut it in dices, put it in a tureen; lay in the meat, and pour in the soup

Scotch Barley Broth. Take a leg of beef, chop it to pieces, boil it in three gallons of water, with a piece of carrot and a crust of bread, till it is half boiled away;

Rules to be observed in making Soups or Broths.

strain it off, and put it in the pot again with half a pound of barley, four or five heads of celery, washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marigolds. Boil this an hour. Take a cock, or large fowl, clean picked and washed, put it in the pot; boil it till the broth is good, season it with salt, and send it to table with the fowl in the middle. This broth is very good without the fowl. Take out the onion and sweet herbs before you send it to table.

Some make this broth with sheep's head instead of a leg of beef, and it is very good: but you must chop the head to pieces. The thick flank (six pounds to six quarts of water) makes good broth: then put the barley in with the meat, first skim it well, boil it an hour very softly, then put in the above ingredients, with turnips and carrots clean scraped and pared, and cut in pieces. Boil all together softly, till the broth is good; season it with salt, and send it to table, with the beef in the middle, turnips and carrots round, and pour the broth over all.

Rules to be observed in making Soups or Broths. Take great care the pots, saucepans, and covers, be very clean, and free from grease and sand, and that they be well tinned, for fear of giving the broths and soups any brassy taste. If you have time to stew as softly as you can, it will both have a finer flavor, and the meat will be tenderer. But then observe, when you make soups or broths or present use, if it is to be done softly, do not put more water than you intend to have soup or broth; and if you have the convenience of an earthen pan or pipkin, set it on wood embers till it boils, then skim it, and put in the seasoning; cover close, and set it on embers, so that it may do softly for some time, and the meat and broths will be delicious. Observe, in all broths and soups, that one thing does not taste more than another, but hat the taste be equal, and it has a fine agreeable relish, according to what you design it for; and be sure that all the greens and herbs you put in be cleaned, washed, and picked.

Of Puddings.

OF PUDDINGS.

A Marrow Pudding. Take a quart of cream and milk, and a quarter of a pound of Naples biscuit, put them on the fire in a stewpan, and boil them up; take the yolks of eight eggs, the whites of four beat very fine, a little soft sugar, some marrow chopped, a small glass of brandy and sack, a little orange-flower-water; mix all well together, and put them on the fire, keep stirring till it is thick, and put it away to get cold; have a dish rimmed with puff-paste, put your stuff in, sprinkle currants that have been well washed in cold water, and rubbed clean in a cloth, marrow cut in slices, and some candied lemon, orange and citron, cut in shreds, and send it to the oven; three quarters of an hour will bake it: send it up hot.

A boiled Suet Pudding. A quart of milk, four spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a tea-spoonful of salt: mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk and suet. Let the batter be thick, and boil it two hours.

A boiled Plum Pudding. Take a pound of suet cut in pieces, not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a tea-spoonful of beaten ginger, a pound of flour, a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it together very thick. Boil it five hours.

A Yorkshire Pudding. Take a quart of milk, four eggs, and a little salt, make it up in a thick batter with flour, like pan-ake batter. Have a good piece of meat at the fire: take a stewpan, and put some dripping in, set it on the fire; when it boils, pour in the pudding; let it bake on the fire till you think it is nigh enough, then turn a plate upside down in the dripping-pan, that the dripping may not be blacked; set the stewpan on it, under the

Puddings and Dumplings.

meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it of a fine brown. When the meat is done and sent to table, drain the fat from the pudding, and set it on the fire to dry a little; then slide it as dry as you can in a dish; melt butter, and pour it in a cup, and set it in the middle of the pudding. It is an excellent good pudding; the gravy of the meat eats well with it.

A Steak Pudding. Make a good crust, with suet shred fine with flour, and mix it with cold water: season with a little salt, and make a pretty stiff crust, about two pounds of suet to a quarter of a peck of flour. Let the steaks be either beef or mutton, well seasoned with pepper and salt; make it up as you do an apple pudding; tie it in a cloth, and put it in the water boiling. If it be large, it will take five hours; if small, three hours. This is the best crust for an apple pudding. Pigeons eat well this way.

Suet Dumplings. Take a pint of milk, four eggs, a pound of suet, a pound of currants, two tea-spoonfuls of salt, three of ginger: first take half the milk, and mix it like a thick batter, then put the eggs, the salt, and ginger, then the rest of the milk by degrees, with the suet and currants, and flour, to make it like a light paste. When the water boils, make them in rolls as big as a large turkey's egg, with a little flour; then flat them and throw them in boiling water. Move them softly, that they do not stick together; keep the water boiling, and half an hour will boil them.

A Potatoe Pudding. Boil two pounds of potatoes, and beat them in a mortar fine, beat in half a pound of melted butter, boil it half an hour, pour melted butter over it, with a glass of white wine, or the juice of a Seville orange, and throw sugar over it and the dish.

To boil an Almond Pudding. Beat a pound of sweet-almonds as small as possible, with three spoonfuls of rose-water, and a gill of sack or white wine, and mix in half a pound of fresh butter melted, five yolks of eggs

Puddings.

and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three of crumbs of bread ; mix all well together, and boil it. It will take half an hour boiling.

A Sago Pudding. Let half a pound of sago be washed in three or four hot waters, put to it a quart of new milk, and let it boil together till it is thick ; stir it carefully, (for it is apt to burn,) put in a stick of cinnamon when you set it on the fire ; when it is boiled take it out ; before you pour it out, stir in half a pound of fresh butter, then pour it in a pan, and beat up nine eggs, with five of the whites, and four spoonfuls of sack ; stir all together, and sweeten to your taste. Put in a quarter of a pound of currants, washed and rubbed, and plumped in two spoonfuls of sack, and two of rose-water ; mix all together, stir it over a slow fire till it is thick, lay a puff paste over a dish, pour in the ingredients, and bake it.

A Millet Pudding. You must get half a pound of millet-seed, after it is washed and picked clean, put to it half a pound of sugar, a whole nutmeg grated, and three quarts of milk. When you have mixed all well together, break in half a pound of fresh butter in your dish, pour it in, and bake it.

An Apple Pudding. Take twelve large pippins, pare them, take out the cores, and put them in a saucepan, with four or five spoonfuls of water ; boil them till they are soft and thick ; beat them well, stir in a pound of loaf sugar, the juice of three lemons, the peel of two lemons cut thin, and beat fine in a mortar, the yolks of eight eggs beat : mix all together, bake it in a slack oven ; when it is near done, throw over a little fine sugar. You may bake it in a puff-paste, as you do the other puddings.

A Rice Pudding. In half a pound of rice put three quarts of milk, stir in half a pound of sugar, grate in a small nutmeg, and break in half a pound of fresh butter ; butter a dish, pour it in, and bake it. You may add a

Puddings.

quarter of a pound of currants for change. If you boil the rice and milk, and then stir in the sugar, you may bake it before the fire, or in a tin oven. You may add eggs, but it will be good without.

To boil a Custard Pudding. Take a pint of cream, out of which take two or three spoonfuls, and mix with a spoonful of fine flour; set the rest to boil. When it is boiled, take it off, and stir in the cold cream and flour well; when cold, beat up five yolks and two whites of eggs, and stir in a little salt and nutmeg, and two or three spoonfuls of sack; sweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it, and boil it half an hour. When it is enough, untie the cloth, turn the pudding in a dish, and pour melted butter over it.

A batter Pudding. Take a quart of milk, beat up six eggs, half the whites, mix as above, six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger: mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, for change, and half a pound of prunes or currants.

A batter Pudding without eggs Take a quart of milk, mix six spoonfuls of flour with a little of the milk first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron; mix all together, and boil it an hour. You may add fruit as you think proper.

A bread Pudding. Cut off all the crust of a twopenny loaf, and slice it thin in a quart of milk, set it over a chafing-dish of coals till the bread has soaked up the milk, then put in a piece of sweet butter, stir it round, let it stand till cold; or you may boil the milk, and pour over the bread, and cover close, it does full as well; then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg, salt and sugar, if you chuse it. Mix all well together, and boil it one hour.

A baked bread Pudding. Take the crumb of a twopenny loaf, as much flour, the yolks of four eggs and two

Puddings.

whites, a tea-spoonful of ginger, half a pound of raisins, stoned, half a pound of currants, clean washed and picked, a little salt. Mix first the bread and flour, ginger, salt, and sugar, to your palate; then the eggs, and as much milk as will make it like a good batter, then the fruit; butter the dish, pour it in, and bake it.

A fine plain baked Pudding. You must take a quart of milk, and put three bay leaves in it. When it has boiled a little, with flour make it into a hasty-pudding, with a little salt, pretty thick; take it off the fire, and stir in half a pound of butter, a quarter of a pound of sugar; beat up twelve eggs, and half the whites; stir all well together, lay a puff-paste all over the dish, and pour in your stuff. Half an hour will bake it.

An Apricot Pudding. Coddle six large apricots very tender, break them small, sweeten to your taste. When they are cold, add six eggs, only two whites well beat; mix them well together with a pint of good cream, lay a puff-paste all over the dish, and pour in the ingredients. Bake it half an hour; do not let the oven be too hot; when it is enough, throw a little fine sugar over it, and send it to table hot.

A bread and butter Pudding. Get a twopenny loaf, and cut it in thin slices of bread and butter, as you do for tea. Butter a dish, as you cut them lay slices all over it, then strew a few currants, clean washed and picked, then a row of bread and butter, then a few currants, and so on till the bread and butter is in; then take a pint of milk, beat up four eggs, a little salt, half a nutmeg, grated; mix all together with sugar to your taste; pour this over the bread, and bake it half an hour. A puff-paste under does best. You may put in two spoonfuls of rose-water.

A boiled Rice Pudding. Get a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it stirring constantly, that it may not clot nor burn. When it is of a good thickness, take it off, and pour it in an earthen pan; stir in half a pound of but-

Puddings.

ter very smooth, and half a pint of cream or new milk, sweeten to your palate, grate in half a nutmeg, and the rind of a lemon. Beat up the yolks of six eggs and two whites, mix all well together; boil it either in small china basons or wooden bowls. When done, turn them into a dish, pour melted butter over, with a little sack, and throw sugar all over.

A cheap Rice Pudding. Get a quarter of a pound of rice, and half a pound of raisins, stoned, and tie them in a cloth. Give the rice a great deal of room to swell. Boil it two hours; when it is enough, turn it into your dish, and pour melted butter and sugar over it, with a little nutmeg.

To make a cheap baked Rice Pudding. You must take a quarter of a pound of rice, boil it in a quart of new milk, stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool, then stir in well a quarter of a pound of butter; sugar to your palate; grate a nutmeg, butter your dish, pour it in, and bake it.

To make a Quaking Pudding. Take a pint of cream, six eggs, and half the whites, beat them well, and mix with the cream; grate a little nutmeg in, add a little salt, and a little rose-water, if it be agreeable; grate in the crumb of a halfpenny roll, or a spoonful of flour, first mixed with a little of the cream, or a spoonful of the flour of rice. Butter a cloth well, and flour it; then put in your mixture, tie it not too close, and boil it half an hour fast. Be sure the water boils before you put it in.

To make a Cream Pudding. Take a quart of cream, boil it with a blade of mace, and half a nutmeg grated; let it cool; beat up eight eggs, and three whites, strain them well, mix a spoonful of flour with them, a quarter of a pound of almonds blanched, and beat fine, with a spoonful of orange-flower or rose-water, mix with the eggs, then by degrees mix in the cream, beat all well together; take a thick cloth, wet it and flout it well,

Puddings and Dumplings.

pour in your stuff, tie it close, and boil it half an hour. Let the water boil fast ; when it is done, turn it into your dish ; pour melted butter over, with a little sack, and throw fine sugar all over it.

To make a Prune Pudding. Take a quart of milk, beat six eggs, half the whites, in half a pint of the milk, and four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger ; then by degrees mix in all the milk, and a pound of prunes, tie it in a cloth, boil it an hour, melt butter and pour over it. Damsons eat well done this way in the room of prunes.

To make an Apple Pudding. Make a good puff-paste, roll it out half an inch thick, pare your apples, and core them, enough to fill the crust, close it up, tie it in a cloth, and boil it : if a small pudding, two hours ; if a large one, three or four hours. When it is done, turn it into your dish, cut a piece of the crust out of the top, butter and sugar it to your palate ; lay on the crust, and send it to table hot. A pear pudding, make the same way. And thus you may make a damson pudding, or any sort of plums, apricots, cherries, or mulberries, and are very fine.

Yeast Dumplings. First make a light dough as for bread, with flour, water, salt, and yeast, cover with a cloth, and set it before the fire for half an hour ; then have a saucepan of water on the fire, and when it boils, take the dough and make it into round balls, as big as a large hen's egg ; then flat them with your hand, and put them in the boiling water ; a few minutes boils them. Take great care they do not fall to the bottom of the pot or saucepan, for then they will be heavy ; and be sure to keep the water boiling all the time. When they are enough, take them up, (which will be in ten minutes or less,) lay them in your dish, and have melted butter in a cup. As good a way as any to save trouble, is to send to the baker's for half a quartern of dough, (which will make a great many,) and then you have only to boil it.

Norfolk Dumplings. Mix a thick batter as for pan-

Dumplings.

cakes, take half a pint of milk, two eggs, a little salt, and make it into a batter with flour. Have ready a clean saucepan of water boiling, into which drop the batter. Be sure the water boils fast, and two or three minutes will boil them; then throw them into a sieve to drain the water away; then turn them into a dish, and stir a lump of fresh butter into them; eat them hot and they are very good.

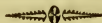
Hard Dumplings. Mix flour and water with a little salt, like paste, roll it in balls as big as a turkey's egg, roll them in a little flour, have the water boiling, throw them in, and half an hour will boil them. They are best boiled with a good piece of beef. You may add, for change, a few currants. Have melted butter in a cup.

Apple Dumplings. Make a good puff-paste; pare some large apples, cut them in quarters, and take out the cores very nicely; take a piece of crust, and roll it round, enough for one apple; if they are big, they will not look pretty, so roll the crust round each apple, and make them round with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and shake flour over it; tie each dumpling by itself, and put them in the water boiling, which keep boiling all the time; and if your crust is light and good, and the apples not too large, half an hour will do them; but if the apples be large, they will take an hour's boiling. When they are enough, take them up, and lay them in a dish; throw fine sugar over them, and send them to table. Have fresh butter melted in a cup, and fine beaten sugar in a saucer.

Rules to be observed in making Puddings, &c. In boiled puddings, take great care the bag or cloth be very clean, not soapy, but dipped in hot water, and well flour-ed. If a bread pudding, tie it loose; if a batter pudding, tie it close; and be sure the water boils when you put it in; and you should move it in the pot now and then, for fear it sticks. When you make a batter pudding, first mix the flour well with a little milk, then put

Of Pies.

in the ingredients by degrees, and it will be smooth and not have lumps; but for a plain batter pudding, the best way is to strain it through a coarse hair-sieve, that it may neither have lumps, nor the treadles of the eggs: and for all other puddings, strain the eggs when they are beat. If you boil them in wooden bowls, or china-dishes, butter the inside before you put in your batter; and for all baked puddings, butter the pan or dish before the pudding is put in.



OF PIES.

To make a Savory Lamb or Veal Pie. Make a good puff-paste crust, cut your meat in pieces, season it to your palate with pepper, salt, mace, cloves, and nutmeg, finely beat; lay it into your crust with a few lamb-stones and sweetbreads, seasoned as your meat; also oysters and force-meat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green; put butter all over the pie, put on the lid, and set it on a quick oven an hour and a half, and have ready the liquor, made thus: take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg; mix all together with the yolks of two or three eggs beat, and keep it stirring one way all the time. When it boils, pour it in your pie; put on the lid again. Send it hot to table. You must make liquor according to your pie.

A Mutton Pie. Take a loin of mutton, pare of the skin and fat off the inside, cut it into steaks, season it well with pepper and salt to your palate. Lay it in your crust, fill it. Pour in as much water as will almost fill the dish; put on the crust, and bake it well.

A Beef-steak Pie. Take fine rump-steaks, beat them with a rolling-pin, then season with pepper and salt, according to your palate. Make a crust, lay in your steaks, fill your dish, and pour in water so as to half fill the dish. Put on the crust, and bake it well.

Ham, Pigeon and Gible Pie.

A Ham Pie. Take some cold boiled ham, and slice it about half an inch thick, make a good crust, and thick, over the dish, and lay a layer of ham, shake a little pepper over it, then take a large young fowl, picked, gutted, washed, and singed; put a little pepper and salt in the belly, rub a very little salt on the outside; lay the fowl on the ham; boil some eggs hard, put in the yolks, and cover with ham, then shake some pepper on, and put on the crust. Bake it well; have ready when it comes out of the oven some rich beef-gravy, enough to fill the pie: lay on the crust, and send it to table hot. A fresh ham will not be so tender; so that I boil my ham one day, and bring it to table, and the next day make a pie of it. It does better than an unboiled ham. If you put two large fowls in, they will make a fine pie; but that is according to your company. The larger the pie, the finer the meat eats. The crust must be the same you make for a venison-pasty. You should pour a little strong gravy in the pie when you make it, just to bake the meat, and fill it up when it comes out of the oven. Boil some truffles and morels and put into the pie, which is a great addition, and some fresh mushrooms, or dried ones.

A Pigeon Pie. Make a puff-paste crust, cover your dish, let the pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt, in their bellies; lay them in a pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and a beef-steak in the middle; put as much water as will almost fill the dish, lay on the top-crust, and bake it well. This is the best way; but the French fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels, and season high; but that is according to different palates.

A Gible Pie. Take two pair of giblets nicely cleaned, put all but the livers in a saucepan, with two quarts of

Duck and Chicken Pie.

water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion ; cover them close, and stew them softly till they are tender ; then have a good crust ready, cover your dish, lay a fine rump-steak at the bottom, seasoned with pepper and salt ; lay in your giblets with the livers, and strain the liquor they were stewed in. Season it with pepper and salt, and pour in your pie ; put on the lid, and bake it an hour and a half.

A Duck Pie. Make a puff-paste crust, take two ducks, scald them, and make them clean, cut off the feet, the pinions, the neck, and head, picked and scalded clean, with the gizzards, livers and hearts ; pick out all the fat of the inside ; lay a crust over the dish, season the ducks with pepper and salt, inside and out, lay them in your dish, and the giblets at each end seasoned ; put in as much water as will almost fill the pie, lay on the crust, and bake it, but not too much.

A Chicken Pie. Make a puff-paste crust ; take two chickens, cut them to pieces, season with pepper and salt, a little beaten mace, lay a force-meat made thus round the side of the dish : take half a pound of veal, half a pound of suet, beat them quite fine in a marble mortar, with as many crumbs of bread ; season it with a little pepper and salt, an anchovy with the liquor, cut it to pieces, a little lemon-peel cut very fine, and shred small, a very little thyme, mix all together with the yolk of an egg ; make some into balls, about twelve, the rest lay round the dish. Lay in one chicken over the bottom of the dish ; take two sweetbreads, cut them into five or six pieces, lay them all over, season with pepper and salt, strew over half an ounce of truffles and morels, two or three artichoke bottoms cut to pieces, a few cockscombs, a palate boiled tender, and cut to pieces ; then lay on the other part of the chicken, put half a pint of water in, and cover the pie ; bake it well, and when it comes out of the oven, fill it with good gravy, lay on the crust, and send it to table

Goose Pie.—Venison Pasty.

A Goose Pie. Half a peck of flour will make the walls of a goose pie, made as in the receipts for crust. Raise your crust just big enough to hold a large goose ; first have a pickled dried tongue boiled tender enough to peel, cut off the root ; bone a goose and a large fowl ; take half a quarter of an ounce of mace beat fine, a large tea-spoonful of beaten pepper, three tea-spoonfuls of salt, mix all together, season the fowl and goose with it, lay the fowl in the goose, the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. This pie is delicious hot or cold, and will keep a great while. A slice of this pie cut down across, makes a pretty side-dish for supper.

A Venison Pasty. Take a neck and breast of venison, bone it, season it with pepper and salt to your palate. Cut the breast in two or three pieces ; but do not cut the fat of the neck if you can help it. Lay in the breast and neck end first, and the best end of the neck on the top, that the fat may be whole ; make a puff-paste crust, let it be very thick on the sides, a good bottom crust, and thick at top : cover the dish, lay in your venison, put in half a pound of butter, a quarter of a pint of water, close the pasty, and let it be baked two hours in a very quick oven. In the mean time, set on the bones of the venison in two quarts of water, two or three little blades of mace, an onion, a little piece of crust baked crisp and brown, a little whole pepper ; cover it close, and let it boil softly over a slow fire till above half is wasted, then strain it. When the pasty comes out of the oven, lift up the lid, and pour in the gravy. When the venison is not fat enough, take the fat of a loin of mutton, steeped in a little rape vinegar and red wine twenty-four hours, lay it on the top of the venison, and close your pasty. It is wrong of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then in the pasty ; by this time the fine flavour is gone. If you want it to be very tender, wash

Different sorts of Tarts, &c.

it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper; it will keep thus a fortnight good; but be sure there be no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke-warm water, and dry it. Bake it in a quick oven: if it is a large pasty, it will take three hours; then your venison will be tender, and have all the fine flavor. The shoulder makes a pretty pasty, boned and made as above with the mutton fat.

Mince Pies the best way. Take three pounds of suet, shred very fine, and chopped as small as possible; two pounds of raisins, stoned, and chopped as fine as possible; two pounds of currants nicely picked, washed, rubbed and dried at the fire; half an hundred of fine pip-pins, pared, cored, and chopped small; half a pound of fine sugar, pounded; a quarter of an ounce of mace, the same of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well with half a pint of brandy, and half a pint of sack; put it down close in a stone pot, and it will keep good four months. When you make your pies, take a little dish, something bigger than a soup-plate, lay a thin crust all over it, lay a thin layer of meat, and then a thin layer of citrons, cut very thin; then a layer of mince-meat, and a layer of orange-peel, cut thin, over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat finely cold. If you make them in little patties, mix your meat and sweetmeats accordingly. If you chuse meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sirloin of beef, boiled.

Different sorts of Tarts. If you bake in tin patties, butter them, and you must put a little crust all over, because of the taking them out; if in china or glass, no crust but the top one. Lay fine sugar at the bottom, then plums,

Crust for Tarts.—Puff-Paste.

cherries, or any other sort of fruit, and sugar, at top; put on your lid, and bake them in a slack oven. Mincepies must be baked in tin patties, because of taking them out, and puff-paste is best for them. For sweet tarts the beaten crust is best; but as you fancy. See the receipt for the crust in this chapter. Apple, pear, apricot, &c. make thus: apples and pears, pare them, cut them into quarters, and core them; cut the quarters across again, set them on in a saucepan, with just as much water as will barely cover them; let them simmer on a slow fire till the fruit is tender; put a good piece of lemon-peel in the water with the fruit, then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top; that you must put in at your discretion. Pour over each tart a tea-spoonful of lemon-juice, and three tea-spoonfuls of the liquor they were boiled in; put on your lid, and bake them in a slack oven. Apricots do the same way, only do not use lemon.

As to preserved tarts, only lay in your preserved fruit, and put a thin crust at top, and let them be baked as little as possible; but if you would make them very nice, have a large patty, the size you would have your tart. Make your sugar crust, roll it as thick as a halfpenny; then butter your patties, and cover it. Shape your upper crust on a hollow thing on purpose, the size of the patty, and mark it with a marking-iron in what shape you please, to be hollow and open to see the fruit through; then bake the crust in a very slack oven, not to discolour 't, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please; lay on the lid, and it is done; therefore, if the tart is not eat, your sweetmeat is not the worse, and it looks genteel.

Paste for Tarts. One pound of flour, three quarters of a pound of butter, mix up together, and beat well with a rolling-pin.

Puff-Paste. Take a quarter of a peck of flour. rub in a pound of butter, very fine, make it up in a light paste

Apple Pie, &c.

with cold water, just stiff enough to work it up ; then roll it about as thick as a crown-piece, put a layer of butter all over, sprinkle on a little flour, double it up, and roll it out again ; double it, and roll it out seven or eight times ; then it is fit for all sorts of pies and tarts that require a puff-paste.

A good Crust for great Pies. To a peck of flour add the yolks of three eggs ; boil some water, and put in half a pound of fried suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust ; work it up well, and roll it out.

A dripping Crust. Take a pound and a half of beef dripping, boil it in water, strain it, let it stand to be cold, and take off the hard fat : scrape it, boil it four or five times, then work it well up into three pounds of flour, as fine as you can, and make it up into paste with cold water. It makes a very fine crust.

A Crust for Custards. Take half a pound of flour, six ounces of butter, the yolks of two eggs, three spoonfuls of cream ; mix them together, and let them stand a quarter of an hour, then work it up and down, and roll it very thin.

Paste for Crackling Crust. Blanch four handfuls of almonds, and throw them in water, then dry them in a cloth, and pound them very fine, with a little orange-flower-water, and the white of an egg. When they are well pounded, pass them through a coarse hair-sieve to clear them from all the lumps or clots ; then spread it on a dish till it is very pliable ; let it stand for a while, then roll out a piece for the under-crust, and dry it in the oven on the pie-pan, while other pastry works are making, as knots, cyphers, &c. for garnishing your pies.

An Apple Pie. Make a puff-paste crust, lay some round the sides of the dish, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for your pie, mince a little lemon-peel fine, throw over, and squeeze a little lemon.

Cherry, Eel, and Flounder Pie.

over them, then a few cloves, here and there one, then the rest of your apples, and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon. Boil the peelings of the apples and the cores in a little water, a blade of mace, till it is very good; strain it, and boil the syrup with a little sugar, till there is but very little; pour it in your pie, put on your upper crust and bake it. You may put in a little quince or marmalade if you please.

Thus make a pear pie, but do not put in any quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar; put it over a slow fire, and keep stirring it till it just boils up, take off the lid and pour in the cream. Cut the crust in little three-corner pieces, stick about the pie and send it to table.

A Cherry Pie. Make a good crust, lay a little round the sides of your dish, throw sugar at the bottom; and lay in your fruit and sugar at top; a few red currants does well with them; put on the lid, and bake in a slack oven.

Make a plum pie the same way, and a gooseberry pie. If you would have it red, let it stand a good while in the oven after the bread is drawn. A custard is very good with the gooseberry pie.

An Eel Pie. Make a good crust; clean, gut, and wash the eels well, cut them in pieces half as long as your finger; season them with pepper, salt, and a little beaten mace to your palate, either high or low. Fill the dish with eels, and put as much water as the dish will hold; put on your cover, and bake it well.

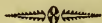
A Flounder Pie. Gut some flounders, wash them clean, dry them in a cloth, just boil them, cut off the meat clean from the bones, lay a crust over the dish, and a little fresh butter at the bottom, and on the fish; season with pepper and salt to your mind. Boil the bones in the water your fish was boiled in, with a little bit of

Variety of Dishes for Lent.

horse-raddish, a little parsley, a very little bit of lemon-peel, and a crust of bread. Boil it till there is just enough liquor for the pie, then strain it, and put it in your pie : put on the top crust, and bake it.

A Salmon Pie. Make a good crust, cleanse a piece of salmon well, season it with salt, mace and nutmeg ; lay a piece of butter at the bottom of the dish, and lay your salmon in. Melt butter according to your pie ; take a lobster, boil it, pick out all the flesh, chop it small, bruise the body, mix it well with the butter, which must be very good ; pour it over your salmon, put on the lid, and bake it well.

A Lobster Pie. Take two or three lobsters, boil them take the meat out of the tails whole, cut them in four pieces long ways ; take out all the spawn and the meat of the claws, beat it well in a mortar ; season with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor ; melt half a pound of fresh butter, stir all together, with the crumbs of a penny roll rubbed through a fine cullender, and the yolks of two eggs ; put a fine puff-paste over your dish, lay in your tails, and the rest of the meat over them ; put on the cover, and bake it in a slow oven.



VARIETY OF DISHES FOR LENT.

A Rice Soup. Take two quarts of water, a pound of rice, a little cinnamon : cover close, and let it simmer very softly till the rice is quite tender ; take out the cinnamon ; then sweeten to your palate, grate half a nutmeg, and let it stand till it is cold ; then beat up the yolks of three eggs with half a pint of white wine, mix them well, then stir them into the rice, set them on a slow fire, and keep stirring all the time for fear of curdling. When it is of a good thickness, and boils, take it up. Keep stirring it till you put it into your dish.

Apple-Fritters, &c.

Peas-Porridge. To a quart of green peas, add a quart of water, a bundle of dried mint, and a little salt. Let them boil till the peas are quite tender; then put in some beaten pepper, a piece of butter as big as a walnut, rolled in flour, stir it altogether, and boil it a few minutes; then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it up.

Rice-Milk. Take half a pound of rice, boil it in a quart of water, with a little cinnamon. Let it boil till the water is all wasted; take great care it does not burn; then add three pints of milk, and the yolk of an egg beat up. Keep it stirring, and when it boils take it up. Sweeten to your palate.

An Orange-Fool. Take the juice of six oranges, and six eggs well beaten, a pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all together, and keep stirring over a slow fire till it is thick, then a little bit of butter, and keep stirring till cold, and dish it up.

Plum-Porridge, or Barley-Gruel. Take a gallon of water, half a pound of barley, a quarter of a pound of raisins clean washed, a quarter of a pound of currants washed and picked. Boil till above half the water is wasted, with two or three blades of mace; then sweeten to your palate, and add half a pint of white wine.

A Hasty Pudding. Take a quart of milk, and four bay leaves, set it on the fire to boil, beat up the yolks of two eggs, and stir in a little salt. Take two or three spoonfuls of milk, and beat up with your eggs, and stir in the milk, then with a wooden spoon in one hand, and flour in the other, stir it in till it is of a good thickness, but not too thick. Let it boil, and keep it stirring, then pour it in a dish, and stick pieces of butter here and there. You may omit the egg if you do not like it; but it is a great addition to the pudding; and a little piece of butter stirred in the milk makes it eat short and fine. Take out the bay-leaves before you put in the flour.

Apple-Fritters. Beat the yolks of eight eggs, and the

To stew Pears, &c.

whites of four, well together, and strain them into a pan ; then take a quart of cream, make it as hot as you can bear your finger in it ; put to it a quarter of a pint of sack, three quarters of a pint of ale, and make a posset of it. When cool, put it to the eggs, beating it well together ; then put in nutmeg, ginger, salt, and flour, to your liking. Your batter should be pretty thick, then put in pippins, sliced or scraped, and fry them in a deal of batter quick

Pancakes. In a quart of milk, beat six or eight eggs, leaving half the whites out ; mix it well till your batter is of a fine thickness. You must observe to mix your flour first with a little milk, then add the rest by degrees ; put in two spoonfuls of beaten ginger, a glass of brandy, a little salt ; stir all together, clean the stew-pan well, put in a piece of butter as big as a walnut, then pour in a ladleful of batter, moving the pan round that the batter be all over the pan : shake the pan, and when you think that side is enough, toss it ; if you cannot, turn it cleverly ; and when both sides are done, lay it in a dish before the fire ; and so do the rest. You must take care they are dry ; before sent to table, strew a little sugar over them.

To bake Apples whole. Put apples in an earthen pan, with a few cloves, a little lemon-peel, some coarse sugar, a glass of red wine ; put them into a quick oven, and they will take an hour baking.

To stew Pears. Pare six pears, and quarter them, or do them whole ; they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out. Lay them in a deep earthen-pot, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar. If the pears are very large, put half a pound of sugar, and half a pint of red wine ; cover close with brown paper, and bake them till they are enough. Serve them hot or cold, just as you like them ; and they will be very good with water instead of wine.

To collar Eels, &c.

A Tansey. Take a pint of cream, and half a pint of blanched almonds, beat fine with rose and orange-flower-water, stir them together over a slow fire; when it boils take it off, and let stand till cold, then beat in ten eggs, grate in a small nutmeg, four Naples biscuits, a little grated bread; sweeten to your taste, and if you think it is too thick, put in more cream, and the juice of spinach to make it green; stir it well together, and either fry or bake it. If you fry it, do one side first, and then with a dish turn the other.

Stewed Spinach and Eggs. Pick and wash spinach clean, put it in a saucepan, with a little salt; cover it close, shake the pan often; when it is tender, and whilst it is green, throw it into a sieve to drain, lay it in your dish. In the mean time, have a stewpan of water boiling, break as many eggs into cups as you would poach. When the water boils put in the eggs, have an egg-slice ready to take them out, lay them on the spinach, and garnish the dish with orange cut in quarters, with melted butter in a cup.

To collar Eels. Take an eel and scour it well with salt, wipe it clean; then cut it down the back, take out the bone, cut the head and tail off; put the yolk of an egg over; then take four cloves, two blades of mace, half a nutmeg beat fine, a little pepper and salt, some chopped parsley, and sweet herbs chopped fine; mix them all together, and sprinkle over it, roll the eel up very tight, and tie it in a cloth; put on water enough to boil it, and put in an onion, some cloves and mace, and four bay leaves; boil it up with the bones, head and tail, for half an hour, with a little vinegar and salt; then take out the bones, &c. and put in the eels; boil them if large two hours; lesser in proportion: when done, put them to cool; then take them out of the liquor and cloth, and cut them in slices or send them whole, with raw parsley under and over.

N. B. You must take them out of the cloth, and put them in the liquor, and tie them close down to keep.

Of Hog's-Puddings, Sausages, &c.

To pickle or bake Herrings. Scale and wash them clean, cut off the heads, take out the roes, or wash them clean, and put them in again, as you like. Season with a little mace and cloves beat, a very little beaten pepper and salt, lay them in a deep pan, lay two or three bay leaves between each layer, put in half vinegar and half water, or rape vinegar. Cover it close with a brown paper, and send it to the oven: let it stand till cold. Thus do sprats. Some use only allspice, but that is not so good.

To souse Mackarel. Wash them clean, gut them, and boil them in salt and water till they are enough; take them out, lay them in a clean pan, cover them with the liquor, add a little vinegar; and when you send them to table, lay fennel over them.



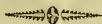
OF HOG'S-PUDDINGS, SAUSAGES, &c.

Black Puddings. First, before you kill a hog, get a peck of grits, boil them half an hour in water, then drain them, and put them into a clean tub or large pan; then kill the hog, and save two quarts of the blood, and keep stirring it till quite cold; then mix it with grits, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter-savory, sweet-marjoram, and thyme, penny-royal stripped of the stalks, and chopped fine, just enough to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut in dice, scrape and wash the gut clean, then tie one end, and begin to fill them; mix in the fat as you fill them; be sure to put in a deal of fat, fill the skins three parts full, tie the other end, and make them what length you please; prick them with a pin, and put them in a kettle of boiling water. Boil them

To Cure Hams, &c.

softly an hour ; take them out, and lay them on clean straw.

To make Sausages. Take three pounds of pork, fat and lean together, without skin or gristles, chop it as fine as possible, season with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine, about three spoonfuls ; mix it well together ; have the guts nicely cleaned, and fill them ; or put them down in a pot, then roll them of what size you please, and fry them. Beef makes good sausages.



TO CURE HAMS, &c.

To collar Beef. Take a piece of thin flank of beef, and bone it ; cut the skin off, salt it with two ounces of saltpetre, two ounces of salprunella, two of bay salt : half a pound of coarse sugar, and two pounds of white salt ; beat the hard salts fine, and mix all together ; turn it every day, and rub it with the brine well for eight days ; then take it out of the pickle, wash it, and wipe it dry ; then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beat fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, with sweet herbs chopped fine ; sprinkle it on the beef, and roll it up tight, put a coarse cloth round, and tie it tight with beggar's tape ; boil it in a large copper of water ; if a large collar, six hours ; if a small one, five hours : take it out, and put it in a press till cold ; if you have never a press, put it between two boards, and a large weight on it till it is cold ; then take it out of the cloth, and cut it into slices. Garnish with raw parsley.

To Pickle Pork. Bone pork, cut it into pieces of a size fit to lie in the tub or pan you design it to lie in, rub your pieces well with saltpetre, then take two parts of common salt, and two of bay salt rub every

Mutton and Pork Hams, &c.

piece well ; put a layer of common salt in the bottom of the vessel, cover every piece with common salt, lay them one on another as close as you can, filling the hollow places on the sides with salt. As the salt melts on the top, strew on more ; lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Keep it close covered ; it will keep the whole year. Put a pound of saltpetre and two pounds of bay salt to a hog.

A Pickle for Pork which is to be eaten soon. Take two gallons of pump water, one pound of bay salt, one pound of coarse sugar, six ounces of saltpetre ; boil all together, and skim it when cold. Cut the pork in what pieces you please, lay it down close, and pour the liquor over it. Lay a weight on it to keep it down, and cover it close from the air, and it will be fit to use in a week. If you find the pickle begins to spoil, boil and skim it ; when cold, pour it on the pork.

Mutton Hams. Take a hind quarter of mutton, cut it like a ham ; take an ounce of saltpetre, a pound of coarse sugar, a pound of common salt ; mix them, and rub the ham, lay it in a hollow tray with the skin downwards, baste it every day for a fortnight, then roll it in sawdust, and hang it in the wood-smoke a fortnight ; boil it, and hang it in a dry place, and cut it out in rashers. It does not eat well boiled, but eats finely broiled.

Pork Hams. Take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of saltpetre, a pound of coarse sugar, a pound of common salt, and two ounces of salprunella ; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day ; then hang it in wood-smoke as you do beef, in a dry place, so as no heat comes to it ; and if you keep them long, hang them a month or two in a damp place, so as they will be mouldy, and it will make them cut fine and short. Never lay them in water till you boil them, and then boil them in a copper, if you have one, or the biggest pot you have. Put them in the cold wa

Of Pickling.

ter, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours will boil it; if small, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and sift raspings over. Hold a red-hot fire shovel over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish; then lay in the ham, and with your finger make figures round the edge of the dish. Be sure to boil the ham in as much water as you can, and skim it all the time till it boils. It must be at least four hours before it boils.

This pickle does finely for tongues afterwards, to lie in it a fortnight, and then hung in wood-smoke a fortnight, or boil them out of the pickle.

When you broil any of these hams in slices, have boiling water ready, and let the slices lie a minute or two in the water, then broil them; it takes out the salt, and makes them eat finer.



OF PICKLING.

To pickle Walnuts. Take large full-grown nuts, before they are hard, lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three days; take them out of the water, and put them in a pickling jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred of walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay leaves, and a stick of horse-raddish: then fill the jar, and pour boiling vinegar over them. Cover them with a plate, and when they are cold, tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any

To pickle large Cucumbers in slices, &c.

remains, boil up the vinegar again, and skim it ; when cold, pour it over the walnuts. This is by much the best pickle for use ; therefore you may add more vinegar to it, what quantity you please. If you pickle a great many walnuts, and eat them fast, make pickle for a hundred or two, the rest keep in a strong brine of salt and water, boiled till it will bear an egg, and as the pot empties, fill them up with those in the salt and water. Take care they are covered with pickle.

To pickle Gherkins and French Beans. Take five hundred gherkins, and have ready a large earthen pan of spring water and salt, put to every gallon of water two pounds of salt ; mix it well together and put in the gherkins, wash them out in two hours, and put them to drain, let them be dry, and put in a jar : in the mean time get a bell-metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace, an ounce of allspice, an ounce of mustard-seed, a stick of horse-radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt ; boil it in the pot, and put it over the gherkins ; cover close down, and let them stand twenty-four hours ; then put them in the pot, and simmer them over the stove till they are green ; be careful not to let them boil, if you do you will spoil them ; then put them in a jar, and cover them close down till cold ; then tie them over with a bladder, and a leather over that ; put them in a cold dry place. Mind always to keep pickles tied down close, and take them out with a wooden spoon, or one kept on purpose.

To pickle large Cucumbers in slices. Take large cucumbers before they are too ripe, slice them the thickness of crown pieces in a pewter dish ; and to every dozen of cucumbers slice two large onions thin, and so on till you have filled the dish, with a handful of salt between every row ; then cover them with another pewter dish, and let them stand twenty-four hours, put them in a cullender, and let them drain well ; put them in a jar

To pickle Red Cabbage, &c.

cover them over with white wine vinegar, and let them stand four hours ; pour the vinegar from them in a copper saucepan, and boil it with a little salt : put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, then pour the boiling vinegar on. Cover close, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle Beet-Root. Set a pot of spring water on the fire, when it boils put in the beets, and boil them till tender ; take them out, and with a knife take off all the outside, cut them in pieces according to your fancy ; put them in a jar, and cover them with cold vinegar, and tie them down close : when you use it, take it out of the pickle, and cut it in what shapes you like ; put it in a little dish with pickle over ; or use it for sallads, or garnish.

To pickle Onions. Take onions when they are dry enough to lay up for winter, the smaller they are the better they look ; put them in a pot, and cover them with spring water, with a handful of white salt, let them boil up, then strain them off, and take three coats off ; put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry ; then put them in bottles, with some blades of mace and cloves, and a nutmeg cut in pieces ; have double distilled white wine vinegar, boil it up with a little salt, and put it over the onions ; when they are cold, cork them close, and tie a bladder and leather over it.

To pickle Red Cabbage. Slice the cabbage fine cross-ways ; put it on an earthen dish, and sprinkle a handful of salt over it, cover it with another dish, and let it stand twenty-four hours ; put it in a cullender to drain, and lay it in a jar ; take white wine vinegar enough to cover it, a little cloves, mace, and allspice, put them in whole, with one pennyworth of cochineal bruised fine ; boil it up, and put it over hot or cold, which you like best, and cover it close with a cloth till cold, then tie it over with leather.

To pickle or make Mangoes of Melons, &c.

To pickle Samphire. Take samphire that is green, lay it in a clean pan, throw two or three handfuls of salt over, then cover it with spring water, let it lie twenty-four hours, put it in a clean brass saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a slow fire, let it stand till it is just green and crisp, then take it off in a moment, for if it stands to be soft, it is spoiled; put it in a pickling pot, and cover close: when it is cold, tie it down with a bladder and leather, and keep it for use. Or you may keep it all the year in a very strong brine of salt and water, throw it into vinegar just before you use it.

To pickle Asparagus. Gather your asparagus, and lay them in an earthen pot; make a brine of water and salt strong enough to bear an egg, pour it hot on them, and keep it close covered. When you use them, lay them in cold water two hours, then boil and butter them for table. If you use them as a pickle, boil them as they come out of the brine, and lay them in vinegar.

To pickle Nasturtian Buds or Seeds. Take the seeds fresh of the plant when they are pretty large, but before they grow hard, and throw them into the best white wine vinegar that has been boiled up with what spices are most agreeable. Keep them close stopped in a bottle. They are fit for use in eight days.

To pickle or make Mangoes of Melons. Take green melons, as many as you please, and make a brine strong enough to bear an egg; then pour it boiling hot on the melons, keeping them down quite under the brine; let them stand five or six days; then take them out, slit them down on one side, take out all the seeds, scrape or scoop them a little in the inside, and wash them clean with cold water; then take a clove of garlick, a little ginger and nutmeg sliced, and whole pepper; put all these proportionally into the melons, filling them up with mustard seed; then lay them in an earthen pot with the slit upwards, and take one part of mustard and two parts

To pickle Radish Pods, &c.

of vinegar, enough to cover them, pouring it upon them scalding hot, and keep them close stopped.

To pickle Mushrooms. Cut the stems of small buttons at the bottom; wash them in two or three waters with a piece of flannel. Have in readiness a stewpan on the fire, with some spring water that has had a handful of common salt thrown into it; and as soon as it boils, put in your buttons. When they have boiled about three or four minutes, take them off the fire, and throw them into a cullender, from thence spread them as quick as you can upon a linen cloth, and cover them with another. Have ready several wide-mouthed bottles, and as you put in the mushrooms, now and then mix a blade or two of mace, and some nutmeg sliced amongst them; then fill your bottles with distilled vinegar. If you pour over them some melted mutton fat that has been well strained, it will keep them better than oil itself would.

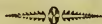
To pickle Barberries. Take white wine vinegar and water, of each an equal quantity; to every quart of this liquor, put in half a pound of sixpenny sugar, then pick the worst of your barberries and put into this liquor, and the best into glasses; boil the pickle with the worst of your barberries, and skim it very clean. Boil it till it looks of a fine colour, and let it stand to be cold; then strain it through a cloth, wringing it to get all the colour you can from the barberries. Let it stand to settle, then pour it clear into the glasses. In some of the pickle boil a little fennel: when cold, put a bit at the top of the pot or glass, and cover it close with a bladder and leather.

To pickle Radish Pods. Make a pickle with cold spring water, and bay salt, strong enough to bear an egg; put your pods in and lay a thin board upon them to keep them under water. Let them stand ten days, then drain them in a sieve, and lay them on a cloth to dry. Take white wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour on your vinegar boil-

Of making Cakes, &c.

ing hot ; cover them with a coarse cloth three or four times double, that the steam may come through a little, and let them stand two days. Repeat this twice or thrice ; when it is cold put in a pint of mustard seed, and some horse-radish ; cover it close.

Rules to be observed in Pickling Always use stone jars for all sorts of pickles that require hot pickle to them. The first charge is the least, for these not only last longer, but keep the pickle better ; for vinegar and salt will penetrate through all earthen vessels ; stone and glass are the only things to keep pickles in. Be sure never to put your hands in to take pickles out, it will soon spoil them. The best method is, to every pot tie a wooden spoon, full of little holes, to take the pickles out with.



OF MAKING CAKES, &c.

A Pound Cake. Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream ; have ready twelve eggs, but half the whites ; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few caraways. Beat it well together for an hour with your hand, or a great wooden spoon, butter a pan, and put it in, and then bake it an hour in a quick oven.

For change, put in a pound of currants, washed and picked.

A cheap Seed Cake. You must take half a peck of flour, a pound and a half of butter, put it in a saucepan with a pint of new milk, and set it on the fire ; take a pound of sugar, half an ounce of allspice beat fine, and mix with the flour. When the butter is melted, pour the milk and butter in the middle of the flour, and work it up like paste. Pour in with the milk half a pint of good ale yeast ; set it before the fire to rise, just before it

Of Custards, Jellies, Preserving, &c.

goes to the oven. Either put in currants or caraway seeds, and bake it in a quick oven. Make it in two cakes. They will take an hour and a half baking.

To make Buns. Take two pounds of flour, a pint of ale yeast, put a little sack in the yeast, and three eggs beaten, knead all together with a little warm milk, nutmeg, and salt, and lay it before the fire till it rises very light, then knead in a pound of fresh butter, a pound of rough caraway comfits, and bake them in a quick oven in what shape you please, on floured paper.



OF CUSTARDS, JELLIES, PRESERVING, &c.

Plain Custards. Take a quart of new milk, sweeten to your taste, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, stir them into the milk, and bake it in china basons, or put them in a deep china dish; have a kettle of water boiling, set the cup in, let the water come above half way, but do not let it boil too fast, for fear of its getting in the cups. You may add a little rose-water.

Calf's Foot Jelly. Boil two calf's feet in a gallon of water till it comes to a quart, strain it, let it stand till cold, skim off the fat, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly in a saucepan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them in a saucepan, and stir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china bason, with the lemon-peels cut as thin as possible, let the jelly run into that bason, and the peels both give it a fine amber colour, and also a flavour: with a clean silver spoon fill the glasses

To preserve Damsons whole, &c.

Currant Jelly. Strip currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water half way up the jar, let it boil half an hour, take it out, and strain the juice through a coarse hair-sieve; to a pint of juice put a pound of sugar, set it over a fine quick clear fire in a preserving pan, or bell-metal skillet; keep stirring it till the sugar is melted, then skim the scum off as fast as it rises. When the jelly is very clear and fine, pour it in gallipots; when cold, cut white paper the size of the top of the pot, and lay on the jelly, dip the papers in brandy; cover the top close with white paper, and prick it full of holes; set it in a dry place, put some in glasses, and paper them.

Raspberry Jam. Take a pint of currant jelly, and a quart of raspberries, bruise them well together, set them over a slow fire, keeping them stirring all the time till it boils. Let it boil gently half an hour, and stir it round very often to keep it from sticking; pour it in gallipots, paper as you do currant jelly, and keep it for use. They will keep for two or three years, and have the full flavour of the raspberry.

A fine Syllabub from the Cow. Make a syllabub of either cyder or wine, sweeten it pretty sweet, and grate nutmeg in; then milk into the liquor; when this is done, pour over the top half a pint or a pint of cream, according to the quantity of syllabub you make.

You may make this at home, only have new milk; make it as hot as milk from the cow, and out of a teapot, or any such thing, pour it in, holding your hand very high.

To preserve Damsons whole. Take some damsons, and cut them in pieces, put them in a skillet over the fire, with as much water as will cover them. When they are boiled, and the liquor pretty strong; strain it out; add for every pound of the damsons wiped clean, a pound of single refined sugar, put the third part of the sugar in the liquor, set it over the fire, and when it simmers, put in the damsons; boil them once well, take them off for

To preserve Currants, &c.

half an hour covered up close ; set them on again, and simmer them over the fire after turning them ; take them out, and put them in a bason, strew all the sugar that was left on them, and pour the hot liquor over. Cover them up, and let them stand till next day, then boil them again till they are enough. Take them up, and put them in pots ; boil the liquor till it jellies, and pour it on them when it is almost cold ; so paper them up.

To preserve Gooseberries whole without Stoning. Take the largest preserving gooseberries, and pick off the black eye, but not the stalk, then set them over the fire in a pot of water to scald, cover close, but not boil or break, and when they are tender, take them up in cold water ; then take a pound and a half of double refined sugar to a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar ; and when the syrup is cold, put the gooseberries single in the preserving pan, put the syrup to them, and set them on a gentle fire ; let them boil, but not too fast, lest they break ; and when they have boiled, and you perceive that the sugar has entered them, take them off ; cover them with white paper, and set them by till the next day ; take them out of the syrup, and boil the syrup till it begins to be ropy, skim and put it to them again ; set them on a gentle fire, and let them simmer gently, till you perceive the syrup will rope ; take them off, set them by till they are cold, cover with paper ; boil some gooseberries in fair water, and when the liquor is strong, strain it out. Let it stand to settle, and to every pint take a pound of double refined sugar, make a jelly of it, put the gooseberries in glasses, when they are cold, cover them with the jelly, paper them wet, and half dry the paper that goes in the inside, it closes down better, and then white paper over the glass. Set it in your stove, or a dry place.

To preserve Currants. Take the weight of your currants in sugar, pick out the seeds ; take to a pound of sugar half a jack of water, let it melt, then put in the berries, and let them do leisurely skim them, and take

To preserve Peaches, &c.

them up, let the syrup boil ; put them on again, and when they are clear, and the syrup thick enough, take them off, and when they are cold put them up in glasses.

To preserve Raspberries. Take raspberries that are not too ripe, and take the weight of them in sugar, wet the sugar with a little water, and put in the berries, and let them boil softly, take heed of breaking them ; when they are clear, take them up, and boil the syrup till it be thick enough, then put them in again, and when they are cold put them in glasses.

To preserve Cherries. Take their weight in sugar before you stone them ; when stoned, make the syrup, put in the cherries ; boil them slowly at the first, till they are thoroughly warmed, then boil them as fast as you can : when they are boiled clear, put in the jelly, with near their weight in sugar ; strew the sugar on the cherries ; for the colouring, be ruled by your eye ; to a pound of sugar put a jack of water, strew the sugar on them before they boil, and put in the juice of currants soon after they boil.

To preserve Mulberries whole. Set some mulberries over the fire in a skillet or preserving pan ; draw from them a pint of juice when it is strained ; then take three pounds of sugar beaten very fine, wet the sugar with the pint of juice, boil up your sugar and skim it, put in two pounds of ripe mulberries, and let them stand in the syrup till they are thoroughly warm ; then set them on the fire, and let them boil very gently ; do them but half enough, and put them by in the syrup till next day ; then boil them gently again when the syrup is pretty thick, and will stand in round drops ; when it is cold they are enough ; so put all into a gallipot for use.

To preserve Peaches. Put your peaches in boiling water, just give them a scald, but do not let them boil ; take them out and put them in cold water, then dry them in a sieve, and put them in long wide-mouthed bottles : to half a dozen of peaches, take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill

To keep Green Peas till Christmas, &c.

the bottles with brandy. Stop them close, and keep them in a dry place.

To preserve Apricots. Pare your apricots, divide them in halves to take out the stones, and give them a light boiling in a pint of water, or according to your quantity of fruit; then add to the water after taking out the fruit the weight of your apricots in sugar, and boil it till it comes to a syrup; put in the apricots again, and give them a light boiling, taking off the scum as it rises. When the syrup jellies, it is enough: then take up the apricots, and cover them with the jelly; put cut paper over them, and lay them down when cold.

To preserve Apricots green. Take apricots when they are young and tender, coddle them a little, rub them with a coarse cloth to take off the skin, throw them into water as you do them, and put them in the same water they were coddled in; cover them with vine leaves and white paper, or something more at the top: the closer you keep them the sooner they are green; be sure you do not let them boil; when they are green, weigh them, and to every pound of apricots, take a pound of loaf sugar, put it into the pan, to every pound of sugar, a gill of water; boil your sugar and water a little, and skim it, then put in your apricots, let them boil together till your fruit looks clear, and your syrup thick; skim it all the time it is boiling, and put them into a pot covered with paper, dipped in brandy.

To preserve Plums. Take plums before they have any stones in them, which you may know by putting a pin through; coddle them in many waters till they are as green as grass; peel them and coddle them again; you must take the weight of them in sugar and make a syrup; put to your sugar a pint of water, then put them in, set them on the fire to boil slowly, till they be clear, skimming them often, and they will be very green. Put them up in glasses, and keep them for use.

To keep Green Peas till Christmas. Take fine young peas, shell them, throw them into a cullender to drain,

Ice Cream, &c.

then lay a cloth four or five times double on a table, and spread them thereon : dry them very well, and have your bottles ready, fill them and cover them with mutton suet fat ; when it is a little cool, fill the necks almost to the top, cork them, and tie a bladder and a leather over them, and set them in a cold dry place.

To keep French Beans all the Year. Take young beans, gathered on a dry day, have a large stone jar ready, lay a layer of salt at the bottom, and then a layer of beans, then salt and then beans, and so on till the jar is full ; cover them with salt, and tie a coarse cloth over them and a board on that, and then a weight to keep it close from all air, set them in a dry cellar, and when you use them, take some out and cover them close again ; wash those you take out very clean, and let them lie in soft water twenty-four hours, shifting the water often ; when you boil them, do not put any salt in the water.

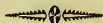
To keep White Bullace, Pear Plums, or Damsons, &c. for Tarts or Pies. Gather them when full grown, and just as they begin to turn. Pick all the largest out ; save about two thirds of the fruit : to the other third put as much water as you think will cover them, boil and skim them ; when the fruit is boiled very soft, strain it through a coarse hair-sieve, and to every quart of this liquor, put a pound and a half of sugar, boil it and skim it very well ; then throw in your fruit, just give them a scald, take them off the fire, and when cold put them into bottles with wide mouths, pour your syrup over, lay on a piece of white paper, and cover them close

Ice Cream. Take two pewter basons, one larger than the other ; the inward one must have a close cover, in which put cream, and mix it with raspberries, or whatever you like best, to give it a flavour and colour. Sweeten to your palate, then cover close, and set it in the larger bason. Fill it with ice, and a handful of salt : let it stand in this ice three quarters of an hour, uncover it, and stir the cream well together ; cover it close again, and let it stand half an hour longer, after

Of Drying and Candying.

that turn it into a plate. These things are made at the pewterers.

To make Marmalade. To two pounds of quinces, add three quarters of a pound of sugar, and a pint of spring water; put them over the fire, and boil them till they are tender; drain off the liquor, and bruise them; then put them into it again, let it boil three quarters of an hour, and put it into your pots or saucers.



OF DRYING AND CANDYING.

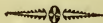
To dry Peaches. Take the fairest and ripest peaches, pare them into fair water: take their weight in double refined sugar: of one half make a very thin syrup; put in your peaches, boiling them till they look clear, then split and stone them. After this boil them till they are very tender, lay them a draining, take the other half of the sugar, and boil it almost to a candy; put in your peaches, and let them lie all night, then lay them on a glass, and set them in a stove till they are dry. If they are sugared too much, wipe them with a wet cloth a little; let the first syrup be very thin; a quart of water to a pound of sugar.

To dry Cherries. To four pounds of cherries, put one pound of sugar, and just as much water to the sugar as will wet it; when it is melted, make it boil, stone your cherries, put them in, and give them a boil; skim them two or three times, take them off, and let them stand in the syrup two or three days; then boil your syrup again, and put it to them, but do not boil your cherries any more. Let them stand two or three days longer, then take them out, and lay them in a sieve to dry; when dry, lay them in rows on paper; a row of cherries, and a row of white paper, in boxes.

To candy Angelica. Gather it in April, boil it in water

Of Made-Wines, &c.

till it be tender, then take it up and drain it from the water very well; scrape the outside of it, dry it in a clean cloth, and lay it in the syrup; let it lie three or four days, and cover it close; the syrup must be rich, and keep it hot a good while, but let it not boil; lay it upon a pie plate, to let it dry; and keep it near the fire, lest it dissolve.



OF MADE-WINES, &c.

Raisin Wine. Take two hundred weight of raisins, stalks and all, and put them in a large hogshead, fill it with water, let them steep a fortnight, stirring them every day; pour off the liquor, and press the raisins. Put both liquors together in a nice clean vessel that will just hold it, for it must be full; let it stand till it has done hissing, or making the least noise, stop it close, and let it stand six months. Peg it, and if you find it clear, rack it off in another vessel; stop it close for three months longer, then bottle it, and when used decanter it off.

Elder Wine. To every gallon of ripe elder-berries put 4 gallons of water, half an ounce of ginger, and two ounces of allspice; boil it 20 minutes, strain it through a hair sieve, and put it in your pan again, with three pounds of moist sugar to every gallon, boil it 30 minutes; put in your tub a few pounds of raisins cut in halves, pour the liquor on them, put to it some ale yeast, let it work three days, then tun it, (or half a pint of raisin wine to every gallon); add a quart of brandy to every 36 gallons; bottle it at Christmas, or let it stand in the cask at least 3 months.

Orange Wine. Take twelve pounds of the best powder sugar, the whites of eight or ten eggs well beaten, into six gallons of spring water, and boil it three quarters of an hour. When cold, put in it six spoonfuls of

Gooseberry, Currant, and Cherry Wine.

yeast, and the juice of twelve lemons, which being pared, must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and then put in the water; add the juice and rinds of fifty oranges, but not the white parts of the rinds, and so let it work all together two days and two nights; add two quarts of Rhenish or white wine, and put it into your vessel.

Gooseberry Wine. Gather gooseberries in dry weather, when they are half ripe, pick them, and bruise a peck in a tub with a wooden mallet; then take a horse-hair cloth, and press them as much as possible, without breaking the seeds. When all the juice is pressed out, to every gallon of gooseberries, put three pounds of fine dry powder sugar, stir it together till the sugar is dissolved, put it in a cask, which must be quite full: if ten or twelve gallons, let it stand a fortnight; if a twenty gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear the vessel of the lees, and pour in the clear liquor again. If it be a ten gallon cask, let it stand three months; if a twenty gallon, four months; then bottle it off.

Currant Wine. Gather currants on a fine dry day, when the fruit is full ripe, strip and put them in a large pan, and bruise them with a wooden pestle. Let them stand in a pan or tub twenty-four hours to ferment; then run it through a hair-sieve, and do not let your hand touch the liquor. To every gallon of this liquor, put two pounds and a half of white sugar, stir it well together, and put it in your vessel. To every six gallons, put in a quart of brandy, and let it stand six weeks. If it is fine, bottle it; if not, draw it off as clear as you can into another vessel or large bottles; and in a fortnight, bottle it off.

Cherry Wine. Pull cherries when full ripe off the stalks, and press them through a hair-sieve. To every gallon of liquor, put two pounds of lump sugar beat fine, stir it together, and put it in a vessel, it must be full;

To make Mead, &c.

when it has done working, and making any noise, stop it close for three months, and bottle it off.

Raspberry Wine. Take fine raspberries, bruise them with the back of a spoon, then strain them through a flannel bag into a flour jar. To each quart of juice, put a pound of double refined sugar, stir it well together, and cover it close; let it stand three days, then pour it off clear. To a quart of juice, put two quarts of white wine, bottle it off: it will be fit to drink in a week. Brandy made thus is a very fine dram, and a much better way than steeping the raspberries.

Morella Wine. Take two gallons of white wine, and twenty pounds of Morella cherries; take away the stalks, and so bruise them that the stones may be broken: press the juice into the wine; and add of mace, cinnamon, and nutmeg, an ounce of each, tied in a bag, grossly bruised, and hang it in the wine, when you put it in the cask.

Cowslip Wine. Take five pounds of loaf sugar, and four gallons of water, simmer them half an hour to dissolve the sugar; when it is cold, put in half a peck of cowslip flowers, picked and gently bruised; then add two spoonfuls of yeast, and beat it up with a pint of syrup of lemons, and a lemon-peel or two. Pour the whole into a cask, let them stand close stopped for three days, that they may ferment; then put in some juice of cowslips, and give it room to work: when it has stood a month, draw it off into the bottles, putting a little lump of loaf sugar into each.

To make Mead. To thirteen gallons of water, put thirty pounds of honey, boil and scum it well; then take rosemary, thyme, bay-leaves, and sweet-briar, one handful all together; boil it an hour, put it into a tub, with a little ground malt; stir it till it is new-milk warm; strain it through a cloth, and put it into the tub again; cut a toast, and spread it over with good yeast, and put it into the tub also: and when the liquor is covered over with yeast, put it up in a barrel: then take of cloves,

Balm, Birch, Apricot, and Damson Wine.

mace, and nutmegs, an ounce and a half; of ginger sliced, an ounce; bruise the spice, tie it up in a rag, and hang it in the vessel, stopping it close for use.

Balm Wine Take a peck of balm leaves, put them in a tub, or large pot, heat four gallons of water scalding hot; then pour it upon the leaves, and let it stand all night; in the morning, strain them through a hair sieve; put to every gallon of water two pounds of fine sugar, and stir it very well; take the whites of four or five eggs, put them into a pan, and whisk it very well, before it be over hot; when the scum begins to rise, take it off, and keep it skimming all the while it is boiling; let it boil three quarters of an hour, and then put it into the tub, when it is cold put a little new yeast upon it, and beat it in every two hours, that it may head the better: so work it for two days, then put it into a sweet vessel, bung it close, and when it is fine, bottle it.

Birch Wine. Take your birch water and clear it with white of eggs; to every gallon of water take two pounds and a half of fine sugar; boil it three quarters of an hour, and when it is almost cold, put it in a little yeast; work it two or three days, then put it into the barrel, and to every five gallons put in a quart of brandy, and half a pound of stoned raisins. Before you put up your wine, burn a brimstone match in the barrel.

Apricot Wine. Take three pounds of sugar, and three quarts of water, let them boil together, and skim it well; then put in six pounds of apricots pared and stoned, and let them boil till they are tender; then take them up: you may, if you please, after you have taken out the apricots, let the liquor have one boil with a sprig of flowered clary in it: the apricots make marmalade, and are very good for present spending.

Damson Wine. Gather your damsons dry, weigh them and bruise them with your hand; put them into an earthen stein that has a faucet; add to every eight pounds of fruit a gallon of water; boil the water, skim it, and pour it to your fruit scalding hot, let it stand two

Sage, Quince, and Lemon Wine.

whole days ; then draw it off, and put it into a vessel fit for it, and to every gallon of liquor put two pounds and a half of fine sugar ; let the vessel be full, and stop it close ; the longer it stands the better ; it will keep a year in the vessel : bottle it off. The small damson is the best. You may put a very small lump of double-refined sugar in every bottle.

Sage Wine. Take four handfuls of red sage, beat it in a stone mortar like green sauce, put it into a quart of red wine, and let it stand three or four days close stopped, shaking it twice or thrice, then let it stand and settle, and the next day in the morning take of the sage wine three spoonfuls, and of running water one spoonful, fasting after it one hour or better ; use this from Michaelmas to the end of March ; it will cure any aches or humours in the joints, dry rheums, keep off all diseases to the fourth degree : it helps the dead palsy, and convulsions in the sinews, sharpens the memory, and from the beginning of taking it will keep the body mild, strengthen nature, till the fulness of your day be finished ; nothing will be changed in your strength, except the change of the hair ; it will keep your teeth sound that were not corrupted before ; it will keep you from the gout, dropsy, or any swellings of the joints or body.

Quince Wine. Take your quinces when they are thorough ripe, wipe off the fur very clean, then take out the cores, bruise them as you do apples for cyder, and press them, adding to every gallon of juice two pounds and a half of fine sugar ; stir it together till it is dissolved ; then put it in your cask ; and when it has done working, stop it close ; let it stand till March before you bottle it. You may keep it two or three years, and it will be better.

Lemon Wine. Take six large lemons, pare off the rind, cut them, and squeeze out the juice ; steep the rind in the juice, and put to it a quart of brandy ; let it stand in an earthen pot close stopt three days ; then squeeze six more, and mix with two quarts of spring water and

Barley, Plum, Palermo, and Clary Wine.

as much sugar as will sweeten the whole ; boil the water, lemons, and sugar together, letting it stand till it is cool ; then add a quart of white wine, and the other lemon and brandy ; mix them together and run it through a flannel bag into some vessel ; let it stand three months, and bottle it off ; cork your bottles very well, and keep it cool ; it will be fit to drink in a month or six weeks.

Barley Wine. Take half a pound of French barley and boil it in three waters, and save three pints of the last water, and mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red rose water, the juice of five or six lemons, three quarters of a pound of fine sugar, and the thin yellow rind of a lemon ; brew all these quick together, run the liquor through a strainer, and bottle it up ; it is pleasant in hot weather, and very good in fevers.

Plum Wine. Take twenty pounds of Malaga raisins, pick, rub, and shred them, and put them into a tub ; then take four gallons of fair water, boil it an hour, and let it stand till it is blood warm ; then put it to your raisins ; let it stand nine or ten days, stirring it once or twice a day ; strain out your liquor, and mix it with two quarts of damson juice, put it in a vessel, and, when it has done working, stop it close ; at the end of four or five months bottle it.

Palermo Wine. Take to every quart of water a pound of Malaga raisins, rub and cut the raisins small, and put them to the water, and let them stand ten days, stirring once or twice a day ; you may boil the water an hour before you put it to the raisins, and let it stand to cool : at ten days' end strain your liquor, and put a little yeast to it : and at the days' end put it in the vessel, with one sprig of dried wormwood ; let it be close stopped, and at three months' end bottle it off.

Clary Wine. Take twenty-four pounds of Malaga raisins, pick them and chop them very small, put them into a tub, and to each pound a quart of water ; let them

To make Orange, Frontiniac, and English Champaign.

steep ten or eleven days, stirring it twice every day; you must keep it covered close all the while, then strain it off, and put it into a vessel, and about half a peck of the tops of clary when it is in blossom; stop it close for six weeks, and then bottle it off; in two or three months it is fit to drink. It is apt to have a great settlement at bottom; therefore it is best to draw it off by plugs, or tap it pretty high.

To make Orange Wine with Raisins. Take thirty pounds of new Malaga raisins, pick them clean, and chop them small; you must have twenty large Seville oranges, ten of them you must pare as thin as for preserving. Boil about eight gallons of soft water till a third part be consumed, let it cool a little, then put five gallons of it hot upon your raisins and orange-peel: stir it well together, cover it up, and when it is cold, let it stand five days, stirring it up once or twice a day; then pass it through a hair sieve, and with a spoon press it as dry as you can; put it in a rundlet fit for it, and add to it the rinds of the other ten oranges, cut as thin as the first; then make a syrup of the juice of twenty oranges, with a pound of white sugar. It must be made the day before you tun it up. Stir it well together and stop it close. Let it stand two months to clear, then bottle it up. It will keep three years, and is better for keeping.

To make Frontiniac Wine. Take six gallons of water, twelve pounds of white sugar, and six pounds of raisins of the sun cut small; boil these together an hour, then take of the flowers of elder, when they are falling and will shake off, the quantity of half a peck, put them in the liquor when it is almost cold; the next day put in six spoonfuls of syrup of lemons, and four spoonfuls of ale-yeast; two days after, put it in a vessel that is fit for it; when it has stood two months, bottle it off.

To make English Champaign, or the fine Currant Wine. Take to three gallons of water nine pounds of Lisbon sugar, boil the water and sugar half an hour, skim it clean, then have one gallon of currants picked, but not

Saragosa and Mountain Wine, Cherry Brandy and Shrub.

bruised ; pour the liquor boiling hot over them, and when cold, work it with half a pint of yeast two days : pour it through a flannel or sieve, then put it into a barrel fit for it, with half an ounce of isinglass well bruised, when it has done working, stop it close for a month, then bottle it, and in every bottle put a very small lump of double-refined sugar : this is excellent wine, and has a beautiful colour.

To make Saragosa Wine, or English Sack. To every quart of water put a sprig of rue, and to every gallon a handful of fennel-roots : boil these half an hour, then strain it off, and to every gallon of this liquor put three pounds of honey ; boil it two hours, and skim it well ; when it is cold pour it off, and turn it into the vessel, or such cask as is fit for it ; keep it a year in the vessel, and then bottle it. It is a very good sack.

Mountain Wine. Pick out the stalks of your Malaga raisins, chop them small, and add five pounds to every gallon of cold spring water ; let them steep a fortnight or more, squeeze out the liquor, and barrel it in a vessel fit for it ; first fume the vessel with brimstone. Don't stop it close till the hissing is over.

To make Cherry Brandy. Take six dozen pounds of cherries, half red and half black, mash or squeeze them to pieces with your hands, and put to them three gallons of brandy, letting them stand steeping twenty-four hours ; then put the mashed cherries and liquor, a little at a time, into a canvas bag, and press it as long as any juice will run ; sweeten it to your taste ; put it into a vessel fit for it ; let it stand a month, and bottle it out. Put a lump of loaf sugar into every bottle.

To make Shrub. Take two quarts of brandy, and put it into a large bottle, adding to it the juice of five lemons, the peels of two, and half a nutmeg : stop it up, let it stand three days, and add to it three pints of white wine, and a pound and a half of sugar : mix it, strain it twice through a flannel, and bottle it up. It is a pretty wine and cordial.

To make Catchup.

To make fine Milk Punch. Take two quarts of water, one quart of milk, half a pint of lemon juice, and one quart of brandy, with sugar to your taste: put the milk and water together a little warm, then the sugar and lemon juice; stir it well together; then the brandy, stir it again, and run it through a flannel bag till it is very fine, then bottle it. It will keep a fortnight or more.

To recover Wine that has turned sharp. Rack off your wine into another vessel, and to ten gallons put the following powder: take oyster shells, scrape and wash off the brown dirty outside of the shell, and dry them in an oven till they will powder; put a pound of this powder to every nine or ten gallons of your wine; stir it will together, and stop it up, then let it stand to settle two or three days, or till it is fine. As soon as it is fine, bottle it off, and cork it well

To fine Wine the Lisbon way. To every twenty gallons of wine take the whites of ten eggs, and a small handful of salt, beat them together to a froth, and mix them well with a quart or more of the wine: then pour the wine and the whites into a vessel; stir it well, and in a few days it will be fine.

To clear Wine. Take half a pound of hartshorn, and dissolve it in cyder, if it be for cyder, or Rhenish wine for any other liquor. This is quite sufficient for a hog-head.

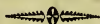


TO MAKE CATCHUP.

Take the large flaps of mushrooms, pick nothing but the straws and dirt from them, lay them in a broad earthen pan, strew a good deal of salt over them, let them lie till next morning, then with you hand break them,

Rules for Brewing.

put them in a stewpan, let them boil a minute or two, strain them through a coarse cloth, and wring it hard. Take out the juice, let it stand to settle, then pour it off clear, run it through a thick flannel bag, (some filter it through brown paper, but that is tedious,) then boil it: to a quart of liquor, put a quarter of an ounce of whole ginger, and half a quarter of an ounce of whole pepper. Boil it briskly a quarter of an hour; strain it, and when it is cold, put it in pint bottles. In each bottle, put four or five blades of mace, and six cloves, cork it tight, and it will keep two years. This gives the best flavour of the mushrooms to any sauce. If you put to a pint of this catchup a pint of mum, it will taste like foreign catchup.



RULES FOR BREWING.

Care must be taken to have clean malt; and after it is ground, it ought to stand four or five days.

For strong October, five quarters of malt to three hogsheads, and twenty-four pounds of hops. This will afterwards make two hogsheads of good keeping small beer, allowing five pounds of hops to it.

For middling beer, a quarter of malt makes a hogshead of ale, and one of small beer; or it will make three hogsheads of good small beer, allowing eight pounds of hops. This will keep all the year: or it will make twenty gallons of strong ale, and two hogsheads of small beer, that will keep all the year.

If you intend to keep ale a great while, allow a pound of hops to every bushel; if for six months, five pounds to a hogshead; if for present drinking, three pounds to

Rules for Brewing.

a hogshead, and the softest and clearest water you can get.

Observe the day before to have your vessels clean, and never use your tubs for any other use, except to make wines.

Let the casks be made clean the day before with boiling water; and if the bung is big enough, scrub them well with a little birch-broom or brush; if they are very bad, take out the heads, and let them be scrubbed clean with a hand brush, sand, and fullers-earth. Put on the heads again, and scald them well, throw in the barrel a piece of unslacked lime, and stop the bung close.

The first copper of water, when it boils, pour in the mash-tub, and let it be cool enough to see your face in; then put in the malt, and let it be well mashed; have a copper of water boiling in the mean time, and when the malt is well mashed, fill the mashing-tub, stir it well again, and cover it over with the sacks. Let it stand three hours, set a broad shallow tub under the cock, let it run softly, and if it is thick throw it up again till it runs fine, throw a handful of hops in the under tub, let the mash run in it, and fill the tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one-third for boiling and waste. Let it stand an hour, boiling more water to fill the mash-tub for small beer; let the fire down a little, and put it in tubs enough to fill the mash. Let the second mash be run off, and fill the copper with the first wort; put in part of the hops, and boil it quick; an hour is long enough; when it is half boiled, throw in a handful of salt. Have a clean white wand, and dip it in the copper, if the wort feels clammy, it is boiled enough; slacken the fire, and take off the wort. Have ready a large tub, put two sticks across, and set the straining basket over the tub on the sticks, and strain the wort through it. Put the other wort on to boil with the rest

Rules for Brewing.

of the hops ; let the mash be covered again with water, and thin the wort that is cooled in as many things as you can ; for the thinner it lies, and the quicker it cools the better. When quite cool, put it in the tunning tub. Throw a handful of salt in every boil. When the mash has stood an hour, draw it off, then fill the mash with cold water, take off the wort in the copper and order it as before. When cool, add to it the first in the tub ; as soon as one copper is empty, fill the other, so boil small beer well. Run off the last mash, and when both are boiled with fresh hops, order them as the two first boilings ; when cool, empty the mash-tub, and work the small beer there. When cool enough, work it ; set a wooden bowl full of yeast in the beer, and it will work over with a little of the beer in the boil. Stir the tun up every twelve hours, let it stand two days, then tun it, taking off the yeast. Fill the vessels full, saving some to fill the barrels : let it stand till done working ; lay on the bung lightly for a fortnight, after that stop it as close as you can. Mind you have a vent-peg at the top of the vessel ; in warm weather open it ; and if it hisses, loosen it till it has done, then stop it close again. If you can boil the ale at one boiling, it is best, if your copper will allow of it ; if not, boil it as conveniency serves. When you draw the beer, and find it is not fine, draw off a gallon, and set it on the fire, with two ounces of isinglass cut small and beat. Dissolve it in the beer over the fire ; when it is all melted, let it stand till it is cold, and pour it in at the bung, which must lay loose on till it has done fermenting, then stop it close for a month.

Take care the casks are not musty, or have any ill taste ; if they have, it is a hard thing to sweeten them.

You must wash the casks with cold water before you scald them, and they should lie a day or two soaking, and clean them well, then scald them.

Rules for Brewing.

When Beer has turned Sour. To a kilderkin put in at the bung a quart of oatmeal, lay the bung on loose two or three days, stop it down close, and let it stand a month. Some throw in a piece of chalk as big as a turkey's egg, and when it has done working, stop close for a month, then tap it.

To make stale Beer drink new. Stamp the herb horehound, strain the juice, and put a spoonful of it to a quart of beer; cover it, and let it stand two hours.

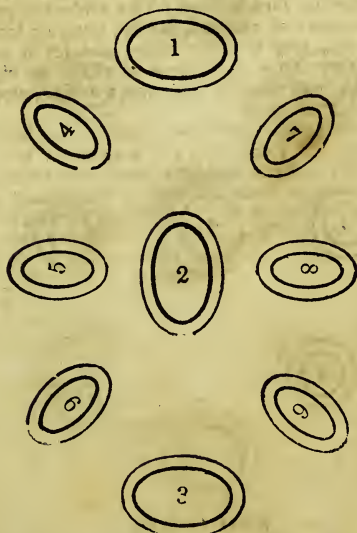
To refine Beer or Cyder. Dissolve two ounces of isinglass in a quart of the liquor you wish to fine, whisk it well, and then add a quantity of the liquor into which you intend to put it, with a tea-spoonful of pearl-ash, one ounce of calcined salt of tartar, and the same quantity of powdered burnt alum. Mix the whole well together, then pour it into the cask, and stir it well about with a clean stick; close it, and in three or four days it will be quite fine.

To cleanse a Musty Cask. Dissolve a pound of bay-salt and half a-pound of alum in some water, then add as much fresh dung from a milking cow as will make it thick, but not more so than will allow it to pass through a funnel; put it on the fire, and stir it with a stick till it is near boiling, and then put it in the cask, bung it close, shake it about for five minutes, let it stand two hours, then take out the bung, and let the vapour out; fasten it down again, give it another shaking, let it stand two hours more, and then rinse the cask with cold water till it comes out perfectly clear. Have ready some water with half-a-pound of bay salt and two ounces of alum boiled in it: serve this as you did the first washing, and when emptied, it will be fit for use.

To make Yeast. Take a tea cup or wine-glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel twenty-four hours on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on its top next morning. Any quantity may be made in this proportion. This recipe must prove highly serviceable where yeast cannot be easily obtained.

TWELVE BILLS OF FARE, DISPOSED IN THE
ORDER THE DISHES ARE TO STAND.

JANUARY.



First Course.

- | | |
|------------------|-------------------|
| 1 Cod's Head | 6 Plum Pudding |
| 2 Soup Santé | 7 Petit Patties |
| 3 Roast Beef | 8 Boiled Chickens |
| 4 Scotch Collops | 9 Tongue |
| 5 Leg of Lamb | |

Second Course.

- | | |
|--------------------|-----------------------|
| 1 Roast Turkey | 6 Almond Cheese-cakes |
| 2 Jellies | 7 Minced Pies |
| 3 Woodcocks | 8 Larks |
| 4 Marinated Smelts | 9 Lobsters |
| 5 Leg of Lamb | |

*First Course.*

- | | |
|------------------|---------------------------|
| 1 Dish of Fish | 6 Beef Collops |
| 2 Pease Soup | 7 Ham |
| 3 Fillet of Veal | 8 Rump of Beef à la Daube |
| 4 Chickens | 9 Marrow Pudding |
| 5 French Pie | |

Second Course.

- | | |
|---------------------|----------------------|
| 1 Wild Fowls | 6 Tartlets |
| 2 Epergne | 7 Stewed Pippins |
| 3 Hare | 8 Ragout Melle |
| 4 Cardoons | 9 Artichoke Bottoms. |
| 5 Scolloped Oysters | |

*First Course.*

- | | |
|--|------------------|
| 1 Stewed Carp or Tench | 5 Beef-steak Pie |
| 2 Soup Lorain | 6 Veal Collops |
| 3 Chine of Mutton and
Stewed Celery | 7 Lambs' Fry |
| 4 Sheep's Rumps | 8 Almond Pudding |
| | 9 Calves' Ears |

Second Course.

- | | |
|-----------------------|------------------------|
| 1 A Poulard Larded | 6 Craw-fish |
| 2 A Trifle | 7 Prawns |
| 3 Tame Pigeons | 8 Fricassee of Rabbits |
| 4 Blanchmange | 9 Sweet Pears stewed |
| 5 Ragooed Sweetbreads | |

*First Course.*

- | | |
|------------------------|--------------------------|
| 1 Crimp Cod and Smelts | 6 Small Puddings |
| 2 Spring Soup | 7 Cutlets à la Maintenon |
| 3 Loin of Veal | 8 Beef Trembling |
| 4 Boiled Chickens | 9 Tongue. |
| 5 Pigeon Pie | |

Second Course.

- | | |
|-------------------------|-----------------|
| 1 Ducklings | 6 Tansy |
| 2 Jellies and Syllabubs | 7 Black Caps |
| 3 Ribs of Lamb | 8 Oyster Loaves |
| 4 Asparagus | 9 Mushrooms |
| 5 Roast Sweetbreads | |

*First Course.*

- | | |
|----------------------------|-------------------------|
| 1 Calvert's Salmon broiled | 6 Ox Palates |
| 2 Vermicelli Soup | 7 Collared Mutton |
| 3 Chine of Lamb | 8 Breast of Veal Ragout |
| 4 Rabbits with Onions | 9 Pudding |
| 5 Pigeon Pie raised | |

Second Course.

- | | |
|--------------------------|------------------|
| 1 Green Goose | 6 Lamb Cutlets |
| 2 Epergne | 7 Cock's Combs |
| 3 Roast Chicken | 8 Custards |
| 4 Asparagus | 9 Stewed Celery. |
| 5 Green Gooseberry Tarts | |

*First Course.*

- | | |
|---------------------|------------------|
| 1 Turbot | 6 Veal Cutlets |
| 2 Green Pease Soup | 7 Harri-co |
| 3 Haunch of Vension | 8 Ham |
| 4 Chickens | 9 Orange Pudding |
| 5 Lamb Pie | |

Second Course.

- | | |
|-------------------|---------------------|
| 1 Turkey Poults | 6 Peas |
| 2 Apicot Puffs | 7 Fricassee of Lamb |
| 3 Fruit | 8 Smelts |
| 4 Cherry Tart | 9 Lobsters |
| 5 Roasted Rabbits | |

*First Course.*

- | | |
|---|-------------------|
| 1 Mackarel, &c. | 5 Vension Pasty |
| 2 Herb Soup | 6 Chickens |
| 3 Boiled Goose, and stewed
Red Cabbage | 7 Lemon Pudding |
| 4 Breast of Veal à la Braise | 8 Neck of Venison |
| | 9 Mutton Cutlets. |

Second Course.

- | | |
|-----------------|------------------------|
| 1 Roast Turkey | 6 Custards |
| 2 Fruit | 7 Apricot Tart |
| 3 Roast Pigeons | 8 Fricassee of Rabbits |
| 4 Stewed Peas | 9 Cucumbers |
| 5 Sweetbreads. | |

*First Course.*

- | | |
|------------------|---------------------|
| 1 Stewed Soals | 6 Scotch Collops |
| 2 Craw-fish Soup | 7 Turkey à la Daube |
| 3 Fillet of Veal | 8 Marrow Pudding |
| 4 Chickens | 9 Tongue |
| 5 French Patty. | |

Second Course.

- | | |
|-----------------|----------------------------|
| 1 Roast Ducks | 6 Matelot of Eels |
| 2 Jellies | 7 Fillets of Soals |
| 3 Leveret | 8 Apple Pie |
| 4 Macaroni | 9 Fricassee of Sweetbreads |
| 5 Cheese-cakes. | |

*First Course.*

- | | |
|----------------|---------------------|
| 1 Dish of Fish | 6 Harrico of Mutton |
| 2 Gravy Soup | 7 Veal Cutlets |
| 3 Roast Beef | 8 Almond Tarts |
| 4 Chickens | 9 Ham. |
| 5 Pigeon Pie | |

Second Course.

- | | |
|----------------|---------------------|
| 1 Wild Fowls | 6 Craw-fish |
| 2 Fruit | 7 Ragon'd Lobsters |
| 3 Partridges | 8 Oyster Loaves |
| 4 Peas | 9 Fried Artichokes. |
| 5 Sweetbreads. | |

*First Course.*

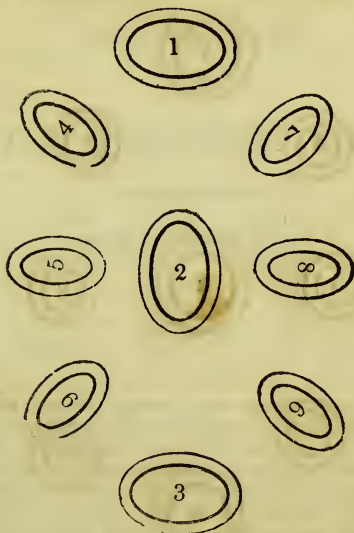
- 1 Cod and Oyster Sauce
- 2 Almond Soup
- 3 Tongue and Udder
- 4 Jugged Hares
- 5 French Patty

- 6 Chickens
- 7 Small Puddings
- 8 Pork Chops roasted
- 9 Torrent de Veau.

Second Course.

- 1 Pheasants
- 2 Jellies
- 3 Turkeys
- 4 Stewed Pears
- 5 Roasted Lobsters

- 6 White Fricassee
- 7 Mushrooms
- 8 Oyster Loaves
- 9 Pippins.

*First Course.*

- | | |
|-------------------------------------|---------------------------|
| 1 A Dish of Fish | 6 Beef Collops |
| 2 Vermicelli Soup | 7 Ox Palates |
| 3 Chine of Pork | 8 Leg of Lamb and Spinach |
| 4 Veal Cutlets | 9 Harrico. |
| 5 Boiled Turkey and Oyster
Sance | |

Second Course.

- | | |
|-----------------|--------------------|
| 1 Woodcocks | 6 Blanch Mange |
| 2 Fruit | 7 Crocant |
| 3 Hare | 8 Ragon'd Lobsters |
| 4 Sheeps' Rumps | 9 Lambs' Ears. |
| 5 Oyster Patty | |

*First Course.*

- | | |
|-----------------|-------------------|
| 1 Cod's Head | 6 Veal Collops |
| 2 Stewed Beef | 7 Lambs' Fry |
| 3 Chine of Lamb | 8 Calf's Feet Pie |
| 4 Chickens | 9 Tongues. |
| 5 Pudding | |

Second Course.

- | | |
|--------------|----------------|
| 1 Wild Fowls | 6 Prawns |
| 2 Jellies | 7 Sturgeon |
| 3 Partridges | 8 Savoury Cake |
| 4 Larks | 9 Mushrooms. |
| 5 Galantine | |

SOME FEW HINTS
TO
YOUNG HOUSEKEEPERS
IN THE ART OF
CARVING.



HAVING already given such ample directions for *dressing* all kinds of viands, it may not be deemed an unnecessary appenpage to lay down certain rules for *carving them*; and this the publisher has been induced to do (although at a considerable expence) in consequence of the rapid demand for the former editions of *Mrs. Carter's useful, though cheap performance*.—As examples are highly necessary, an additional Engraving has also been given, pointing out a sure way to young Housekeepers of attaining this accomplishment.

To cut up a Hare. See No. 1, on the Plate.

Put the point of the knife under the shoulder at *h*, and and cut through all the way down to the rump, on one side of the back-bone, in the line *h, i*. When you have done this, cut it in the same manner on the other side, at an equal distance from the back-bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back-bone, into several small pieces, more or less, in the lines *k, l*. The

Carving a Goose.

back is by far the tenderest part, fullest of gravy, and considered as the most delicate. The flesh of the leg is next in estimation to the back, though the meat is firmer, closer, and less juicy. The shoulder must be cut off in the circular dotted line *f, g, h*. Put the head on a clean pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull, and thus the head may be easily divided into two. Remember, when you help a person to any part of a hare, to give with it a spoonful of pudding. The method of cutting up a hare as above directed, can only be done when the hare is young. If it be old, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, and then cut a long narrow slice or two on each side of the back-bone, in the direction *h, i*. Then divide the back-bone into as many parts as you please; all which may be easily acquired by a little attention and practice.

A Goose. See Plate, No. 2.

Put the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *b, c*, quite to the bone. Then take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which, when the knife has entered at *e*, will easily raise the joint. Then pass the knife under the leg, in the direction *e, f*. If the leg hangs to the carcass at the joint *f*, turn it back with the fork, and if the goose be young, it will easily separate. Having thus taken off the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, press-

Carving a roasted Fowl.

ing it close to the body, and entering the knife at *d*, and passing it under the wing in the direction *d, e*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line *g, f, h*; having done which, take off the merry-thought in the line *k, i*.—All the other parts are to be taken off in the same manner as directed for a fowl in the following article, which see. A goose is seldom quite dissected like a fowl, unless the company be very large. The parts of a goose most esteemed are, slices from the breast, the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, or drumstick, as it is called, the pinions, and the side-bones. If sage and onion be put into the body of the goose, which is not now so much in fashion as formerly, when you have cut off the limbs, draw the stuffing out with a spoon from whence the apron is taken, and mix it with the gravy, which should first be poured hot into the body of the goose.

A roasted Fowl. See Plate, No. 3.

The fowl is here represented as lying on its side, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the same manner as one roasted. In a boiled fowl, the legs are bent inwards, and tucked into the belly; but previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl, is to lay it on your plate, and, as you separate the joints in the lines *b, c, e*, put them into the dish. The legs, wings, and merry-thought being removed in the same manner as directed for cutting up a goose, the next thing is to cut off the neck-bones. This is done by putting in the knife at *h*, and passing it under the long, broad part of the bone in the line *h, c*, then lifting it up, and breaking it off the shorter part of the bone, which adheres to the breast-bone. All the

Carving a Pig and Pheasant.

parts being thus separated from the carcase, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *c, f, d*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide, with the help of your knife, in the line *c, f, d*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones, or sidesmen, as they are generally called, by forcing the knife through the rump-bone in the line *f, g*, when your fowl will be completely cut up.

A Pig. See Plate, No. 4.

It is not the custom at present to send a pig up to table whole, but it is usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears. Before you help any one at table, first separate the shoulders from the carcase, and then the legs, according to the direction given by the dotted line *d, e, f*. The most delicate part of the pig is that about the neck, which may be cut off in the line *g, h*. The next best parts are the ribs, which may be divided in the line *b, c, &c.* and the others are pieces cut from the legs and shoulders. A pig, indeed, produces such a variety of delicate bits, that the palate of almost every one may be suited.

A Pheasant. See Plate, No. 5.

The bird appears, in the representation here given, in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be thus carved. Fix your fork in that part of the breast where the two dots are marked, by which means

Carving a Partridge and Pigeons.

you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *b, c*, and then proceed to take off the leg on one side, in the direction *e, f*, or in the circular dotted line *c, e*. This done, cut off the wing on the same side, in the line *f, e*. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *b*; but if you cut too near the neck, as at *h*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Having done this, cut off the merry-thought in the line *g, h*, by passing the knife under it towards the neck. With respect to the remaining parts, they are to be cut up in the same manner as directed for a roasted fowl. The breast, wings, and merry-thought, are the parts most admired in a pheasant.

A Partridge. See No. 6.

This is a representation of a partridge as just taken from the spit; but before it be served up, the skewers must be drawn out of it. It is cut up in the same manner as a fowl. The wings must be taken off in the lines *b, c*, and the merry-thought in the line *d, e*. The prime parts of a partridge are the wings, breast, and merry-thought. The wing is considered the best, and the tip of it is reckoned the most delicate morsel of the whole.

Pigeons. See No. 7 and 8.

These are the representations of two pigeons, the one with the back, the other with the breast uppermost. Pigeons are sometimes cut up in the same manner as chickens; but as the lower part, with the thigh, is in general most preferred, and as, from its small size,

Carving a Fore-Quarter of Lamb, &c.

half a one is not too much for most appetites, they are seldom carved now, otherwise than by fixing the fork at the point *b*, entering the knife just before it, and dividing the pigeons into two, cutting away in the lines *b, c*, and *b, d*, No. 7; at the same time bringing the knife out at the back, in the direction *b, c*, and *b, d*, No. 8.

A Fore-Quarter of Lamb. See No. 9.

A fore-quarter of lamb is always roasted, and, when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs, by passing the knife under, in the direction *d, h, e, f*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs in the line *g, h*, and then all the preparatory business to serving will be done. The ribs are generally most esteemed, and one, two, or more, may be easily separated from the rest, in the line *b, c*; but to those who prefer the gristly part, a piece or two may be cut off in the line *i, k*, &c. If your quarter be grass lamb, and runs large, you may put the shoulder into another dish, and carve it in the same manner as a shoulder of mutton usually is.

A Haunch of Venison. See Plate, No 10.

Cut down to the bone, in the line *c, f, b*. Then turn the dish, with the end *e* towards you, put in the point of the knife at *d*, and cut it down as deep as you can, in the direction *d, e*, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left, between *e* and *b*, to those who are fond of fat, as is the

Carving a Haunch of Venison.

case with most admirers of venison, the best flavoured and fattest slices will be found on the left of the line *f, e*, supposing the end *e* turned towards you. In cutting the slices, remember that they must not be either too thick or too thin. With each slice of lean, add a proportion of fat, and put a sufficient quantity of gravy into each plate. Currant jelly should always be served up with venison, as most people in general like it.



TO MAKE BLANC MANGE.

Put one ounce and a half of isinglass into a stew-pan to boil with about half a pint of water, put it to the side of the stove so as to barely simmer; when dissolved strain it into another stew-pan that has a pint of good cream, a pint of good milk, the peel of a lemon, and a little cinnamon and sugar in it: blanch three ounces of sweet almonds, and half an ounce of bitter; then put them in the mortar and pound them very fine, put a spoonful of water to them several times while pounding, as it keeps them white; when sufficiently fine to go through the tammy, put them to the milk and cream: put the stew-pan on the fire to boil for about fifteen minutes, then rub it through the tammy; be sure and get all the almonds through; when half cold put in about a gill of ratafia, if convenient, otherwise a glass of brandy: when it begins to get thick put it in the mould.

Distilling.

OBSERVATIONS ON DISTILLING.

If your still be limbec, when you set it on fill the top with cold water, and make a little paste of flour and water, and close the bottom of your still well with it, and take great care that your fire is not too hot to make it boil over, for that will weaken the strength of your water; you must change the water on the top of your still often, and never let it be scalding hot, and your still will drop gradually off; if you use a hot still, when you put on the top dip a cloth in white lead and oil, and lay it well over the edges of your still, and a coarse wet cloth over the top: it requires a little fire under it, but you must take care that you keep it very clear; when your cloth is dry, dip it in cold water and lay it on again; and if your still be hot, wet another cloth and lay it round the top, and keep it of a moderate heat, so that your water is cold when it comes off the still. If you use a worm-still, keep your water in the tub full to the top, and change the water often, to prevent it from growing hot; observe to let all simple waters stand two or three days before you work it, to take off the fiery taste of the still.

TO DISTIL PEPPERMINT WATER.

Get your peppermint when it is full grown, and before it seeds; cut it in short lengths; fill your still with it, and put it half full of water; then make a good fire under it, and when it is nigh boiling, and the still begins to drop, if your fire be too hot, draw a little out from under it, as you see it requires, to keep it from boiling over, or your water will be muddy; the slower your still drops, the water will be the clearer and stronger, but do not spend it too far; the next day bottle it, and let it stand three or four days, to take off the fire of the still; then cork it well, and it will keep a long time.

TO DISTIL ELDER-FLOWERS.

Get your elder-flowers when they are in full bloom, shake the blossoms off, and to every peck of flowers put

Distilling.

one quart of water, and let them steep in it all night ; then put them in a cold still, and take care that your water comes cold off the still, and it will be very clear, and draw it no longer than your liquor is good ; then put it into bottles, and cork it in two or three days, and it will keep a year.

TO DISTIL ROSE WATER.

Gather your red roses when they are dry and full blown ; pick off the leaves, and to every peck put one quart of water ; then put them into a cold still, and make a slow fire under it ; the slower you distil it the better it is ; then bottle it, and cork it in two or three days' time, and keep it for use.——*N.B.* You distil bean-flowers the same way.

TO DISTIL PENNY-ROYAL WATER.

Get your penny-royal when it is full grown, and before it is in blossom, then fill your cold still with it, and put it half full of water ; make a moderate fire under it, and distil it off cold ; then put it into bottles, and cork it in two or three days' time, and keep it for use.

TO DISTIL LAVENDER WATER.

To every twelve pounds of lavender neeps put one quart of water ; put them into a cold still, and make a slow fire under it, and distil it off very slow, and put it into a pot till you have distilled it off as slow as before ; then put it into bottles, and cork it well.

TO DISTIL SPIRITS OF WINE.

Take the bottoms of strong beer, and any kind of wines ; put them into a hot still about three parts full ; then make a very slow fire under, and if you do not take great care to keep it moderate, it will boil over, for the body is so strong that it will rise to the top of the still ; the slower you distil it the stronger your spirit will be ; put it into an earthen pot till you have done distilling, then clean your still well out, and put the spirit into it, and distil it slow as before, and make it as strong as to burn in your lamp ; then bottle it and cork it well, and keep it for use.

Collared beef and calf's head.

SUPPER AND OTHER DISHES,

AND RECEIPTS, NOT INCLUDED IN THE PRECEDING
COURSE.

Collared Beef. Bone the flat ribs; sprinkle the meat with bay-salt, saltpetre, and coarse brown sugar, and leave it so three days; then make a pound of salt hot in the frying-pan, and rub it well into the beef; let it lie in salt about ten days; wash it over with the pickle every second day, and turn it; put a few bay-leaves in the pickle, and sprinkle the beef over with fine spice, about three or four days before it is boiled; before it is tied up in the cloth to boil, beat it with the heaviest cleaver you have got, both for the sake of making it tender, and keeping its shape the better when boiled; it should be boiled until quite tender: when done, wring the ends of the cloth, and tie them quite tight; then set it in a press with a heavy weight upon it. If you have no press, put it on a dish, and prop it up as well as you can, and put a weight upon it.

Collared Calf's Head, in imitation of Brawn. The calf's head should be scalded, and should be as white as possible; bone four feet, and season them with salt, Cayenne pepper, and fine spice; bone the calf's head, and season it the same as the feet; put all on a dish, and turn them every day, and rub them over with a little saltpetre and bay-salt; they should remain in that state for about one week, if in winter; but not so long in summer: when ready for dressing, cut fat and lean ham, or gammon of bacon, in long square pieces, about the same size as is used for daubing; beat the head and feet with the beef-steak flatter; lay the ham, first lean, and then fat, all over the head, then the calf's feet over the ham;

Collared pig's head, squab pie, Irish stew, bubble & squeak.

they likewise should be flatted ; season them by sprinkling them over with fine spice, salt, and Cayenne pepper ; roll it up tight, and put it in a cloth, and finish it in all respects the same as collared beef : it ought to be well boiled.

Collared Pig's Head. A bacon hog's head is the best for this use ; it should be boned and rubbed with salt-petre, and laid on a dish for two days ; then make some salt hot in the frying-pan, and about a quarter of a pound of coarse moist sugar, and rub it all on the head ; it should be in salt about three weeks, and beat with a heavy cleaver before it is tied up ; finish exactly the same way as collared beef.

A Devonshire Squab Pie. Cover the bottom of the dish with mutton chops, cut from the loin ; cut the bone out, and part of the fat ; season it with pepper and salt, then cover the mutton with apples and cucumber, in equal quantities ; then cover them over with mutton chops, and season them as before ; cover the mutton over with apples and cucumber ; then lay mutton over them, and season it ; put a little good gravy in, and then cover the dish over with puff paste ; and finish it as all other meat pies.

Irish Stew. Cut the mutton intended for the stew into chops ; chop one large onion very fine ; peel the potatoes and cut them in two ; put the chops in the stew-pan, and sprinkle them over with pepper and salt and the chopped onion ; then cover the meat over with the potatoes ; then put chops over them and season as before, and put potatoes and sprinkle them over with pepper, salt, and an onion ; put about half a pint of water in the stew-pan, and set it over a slow fire to simmer gently until the potatoes are done : put the meat round the dish and the potatoes in the middle, and the liquor over them ; skim the fat off first.

Bubble and Squeak is made from the remains of boiled salt beef left from a former dinner. Cut the beef in neat slices and put it between two plates till wanted ; if

Shoulder of Mutton, Leg of Mutton, Boiled Tripe.

there is any cabbage left from the last dinner it will answer the purpose ; it should be squeezed very dry, and then chopped very fine ; put a little clean dripping into the frying-pan, and when hot put in the beef ; sprinkle it with a very little pepper, and fry it of a nice brown ; season both sides ; when the beef is done, take it up and put it to keep hot while the cabbage is frying ; the cabbage should be kept stirred about while over the fire ; it should be fried until all the fat is dried up : put the cabbage in the middle of the dish and the beef round it.

A Shoulder of Mutton roasted, and Onions. A shoulder of mutton will take about an hour and a half to roast, supposing it to be about six pounds weight ; peel about three dozen of small onions, and put them on to boil in a little gravy ; when boiled sufficient (but be careful they do not break), put the onions round the dish, then the gravy, and then the mutton : at other times send onion sauce in a boat.

A Leg of Mutton boiled, and turnips. A leg of mutton of about seven pounds will take about three hours boiling, as boiled meat should be well done : mash the turnips ; first squeeze them very dry ; then put them into a sauce-pan, with about an ounce of butter, and about half a gill of cream, a little white pepper, and salt ; make them quite hot ; put them round the dish, and the mutton in the middle ; garnish with carrot ; send caper sauce in a boat. Caper sauce is made as follows :—chop the capers, put them in a butter-boat, and put melted butter to them.

N. B. A neck of mutton boiled, will take about an hour and a half ; the chine bone should always be sawed off, to make it easy to carve. It should be the study of the cook to make whatever joint goes to the table, easy for carving.

Boiled Tripe and Onions. The tripe should be cut in pieces about two inches square ; peel as many onions as are wanted, and put them and the tripe into a sauce-pan, with as much water as will cover the tripe ; put in a

Cow's Heel, Harricot of Mutton, Beef Steak Pie.

little milk, and a little salt; then set it on to boil, until the onions are well done; onions cannot be boiled too much; for the more they are boiled, in reason, the milder they are: it should be sent to table in a tureen.

A Neat's Foot fried, commonly called a *Cow's Heel*. The cows' heels are in general bought ready boiled: put one into hot water, to soften it; take as many of the bones out as you can; cut it in neat pieces, and finish it the same as fried tripe.

A Cow's Heel stewed. Put the cow's heel into hot water, so as to pull all the bones out, and cut it into square pieces, as large as it will admit of; put it into a stew-pan, with about a pint of good gravy, and set it over a slow fire to stew for about half an hour, then take it off; put a bit of butter into a stew-pan to melt, and get brown; then put as much flour as will dry it up; then put gravy sufficient to make it of a nice thickness; add one glass of sherry wine, season it with a little Cayenne pepper and salt, and about half a tea spoonful of soy; put a few egg balls, and forced meat balls.

Harricot of Mutton. Cut the chops rather thicker than for broiling; season them on both sides with pepper and salt; fry them of a nice brown on both sides, but not thoroughly; put them in a stew-pan, with a pint of gravy; have some carrots and turnips cut in dice, and put them to the mutton, and a few small onions; set the stew-pan on the stove to simmer, until the roots are done, but not broke; then take the stew-pan from the fire; put about one ounce of butter into a stew-pan to melt, and get brown; then put in flour to dry up the butter; keep stirring it over the fire; then pour in the gravy from the chops and roots: add a little walnut and mushroom catsup; put the chops round the dish, and the roots in the middle.

Beef Steak Pie. Cut the steaks rather thinner than for broiling; season them with pepper and salt; put a little gravy in the dish; then put in the beef steaks, and a little more gravy; cover the dish with family paste. It will take rather more than an hour to bake.

Potatoe Pudding, Tea Cakes, Plum Pudding.

Potatoe Pudding, baked. Mash the potatoes very fine, and put about two ounces of butter and a little salt in them; butter a basin, flour it, and then put in the potatoes; press them down, then turn the basin upside down, and the potatoes will come out (it should not be turned out on the dish it is to go to table on); beat up an egg, and put it over it with a paste brush, then flour it with the drudging-box; and either put it in the oven, or before the fire, to brown.—N. B. Small ones, turned out of a tea-cup, look very well, by way of change.

Tea Cakes. Rub a quarter of a pound of butter into one pound of flour; mix a quarter of a pound of sifted sugar, and wet it with water; when made up divide it into equal pieces, and put one ounce of caraway seeds in one piece, and leave the other plain; roll them very thin, and cut them out with a round paste-cutter; flour the baking sheet before you put them on; they should be baked in a slow oven, and of a light brown.

N. B. They should be kept in a dry place, either in a covered glass or a covered pan: small cakes of all descriptions should be kept this way.

Plum Pudding, a superior one. One pound of raisins stoned, one pound of currants well washed and picked, a pound of suet, chopped very fine; about a pound of flour, and as many bread crumbs, a little fine spice, and an ounce of preserved lemon-peel; the same quantity of orange-peel and citron, about half a nutmeg grated, and a quarter of a pound of moist sugar; mix all well together; then break in seven eggs, stir it well up, add about a quarter of a pint of milk, and a gill of brandy; mix all well together; if it should want a little more milk, put it in, but be careful that you do not wet it too much; let it be stiff enough for the spoon to stand upright, otherwise the fruit will settle at the bottom, which will spoil the look of it; it must boil four hours.

Potted Beef.

OBSERVATIONS ON *POTTING AND COLLARING.*



Cover your meat well with butter, and tie over it strong paper, and bake it well; when it comes out of the oven pick out all the skins quite clean, and drain the meat from the gravy, or the skins will hinder it from looking well, and the gravy will soon turn it sour; beat your seasoning well before you put in your meat, and put it in by degrees as you are beating; when you put it into your pots, press it well, and let it be quite cold before you pour the clarified butter over it.—In collaring, be careful you roll it up, and bind it close; boil it till it is thoroughly enough; when quite cold, put it into the pickle with the binding on; next day take off the binding, when it will leave the skin clear; make fresh pickle often, and your meat will keep good a long time.

To pot Beef. Rub twelve pounds of beef with half a pound of brown sugar, and one ounce of saltpetre; let it lie twenty-four hours, then wash it clean, and dry it well with a cloth; season it with a little beaten mace, pepper, and salt to your taste; cut it into five or six pieces, and put it in an earthen pot with a pound of butter in lumps upon it; set it in a hot oven, and let it stand three hours, then take it out; cut off the hard outsides, and beat it in a mortar; add to it a little more mace, pepper and salt; oil a pound of butter in the gravy and fat that came from your beef, and put it in as you see it requires it, and beat it exceedingly fine, then put it in your pots, and press it close down; pour clarified butter over it, and keep it in a dry place.

To pot Beef to eat like Venison. Put ten pounds of

To pot Ox-cheek, Venison, Veal.

beef into a deep dish, pour over it a pint of red wine, and let it lie in it for two days, then season it with mace, pepper and salt, and put it into a pot with the wine it was steeped in ; add to it a large glass more of wine ; tie it down with paper, and bake it three hours in a quick oven ; when you take it out, beat it in a mortar or wooden bowl ; clarify a pound of butter, and put it in as you see it requires ; keep beating it till it is a fine paste, then put it into your paste ; lay a paper over it, and set on a weight to press it down : the next day pour clarified butter over it, and keep it in a dry place for use.

To pot Ox-cheek. When you stew an ox-cheek, take some of the fleshy part and season it well with salt and pepper, and beat it very fine in a mortar with a little clear fat skimmed off the gravy ; then put it close into your potting-pots, and pour over it clarified butter, and keep it for use.

To pot Venison. If your venison be stale rub it with vinegar, and let it lie an hour ; then dry it clean with a cloth, and rub it all over with red wine ; season it with beaten mace, pepper, and salt ; put it on an earthen dish, and pour over it half a pint of red wine, and a pound of butter, and set it in the oven ; if it be a shoulder, put a coarse paste over it, and bake it all night in a brown-bread oven ; when it comes out pick it clean from the bones, and beat it in a marble-mortar, with the fat from your gravy ; if you find it not seasoned enough, add more seasoning and clarified butter, and keep beating it till it is a fine paste ; then press it hard down into your pots, and pour clarified butter over it, and keep it in a dry place.

To pot Veal. Cut a fillet of veal into three or four pieces ; season it with pepper, salt, and a little mace ; put it into pots with half a pound of butter ; tie a paper over it, and set it in a hot oven, and bake it three hours ; when you take it out cut off all the outsides, then put the veal in a marble-mortar, and beat it with the fat from

To pot Marble Veal, Tongues, Hare, Ham with Chickens.

your gravy ; then boil a pound of fresh butter, and put 't in a little at a time, and keep beating it till you see it is like a fine paste ; then put it close down into your potting pots ; put a paper upon it and set on a weight to press it hard ; when your veal is cold and stiff, pour over it clarified butter, the thickness of a crown-piece, and tie it down.

To pot Marble Veal. Boil a dried tongue ; skin it, and cut as thin as possible, and beat it exceedingly well with near a pound of butter and a little beaten mace, till it is like a paste ; have ready veal stewed, and beat the same way as before, then put some veal into your potting-pots, then some tongue in lumps over the veal ; fill your pot close up with veal, and press it very hard down, and pour clarified butter over it, and keep it in a dry place.

N.B. Do not lay on your tongue in any form but in lumps, and it will cut like marble ; when you send it to table cut it out in slices, and garnish it with curled parsley.

To pot Tongues. Take a neat's tongue, and rub it with an ounce of salt-petre and four ounces of brown sugar, and let it lie two days ; then boil it till it is quite tender, and take off the skin and side-bits ; then cut the tongue in very thin slices, and beat it in a marble mortar, with one pound of clarified butter, mace, pepper and salt to your taste ; beat it exceedingly fine, then put it close down into small potting-pots, and pour clarified butter over it.

To pot a Hare. Hang up your hare four or five days with the skin on, then case it and cut it up as for eating ; put it in a pot, and season it with mace, pepper, and salt, put a pound of butter upon it, tie it down, and bake it in a bread oven ; when it comes out pick it clean from the bones, and pound it very fine in a mortar, with the fat from your gravy ; then put it close down in your pots, and pour clarified butter over it, and keep it in a dry place.

To pot Ham with Chickens. Take as much lean of

To pot Woodcocks, Moor-Game, Pigeons.

boiled ham as you please, and half the quantity of fat ; cut it as thin as possible ; beat it very fine in a mortar, with a little oiled butter, beaten mace, pepper, and salt ; put part of it into a China pot, then beat the white part of a fowl with a very little seasoning, it is to qualify the ham ; put a layer of chicken, then one of ham, then chicken at the top ; press it hard down, and when it is cold pour clarified butter over it ; when you send it to the table, cut out a thin slice in the form of half a diamond, and lay it round the edge of your pot.

To pot Woodcocks. Pluck six woodcocks ; draw out the train ; skewer their bills through their thighs, and put their legs through each other, and their feet upon their breasts ; season them with three or four blades of mace, and a little pepper and salt ; then put them into a deep pot, with a pound of butter over them ; tie a strong paper over them, and bake them in a moderate oven ; when they are enough lay them on a dish, to drain the gravy from them ; then put them into potting-pots, and take all the clear butter from your gravy, and put it upon them, and fill up your pots with clarified butter, and keep them in a dry place.

To pot Moor-Game. Pick and draw your moor-game ; wipe them clean with a cloth, and season them pretty well with mace, pepper, and salt ; put one leg through the other ; roast them till they are quite enough and a good brown ; when they are cold put them into potting-pots, and pour over them clarified butter, and keep them in a dry place.

N. B. Observe to leave their heads uncovered with the butter.

To pot Pigeons. Pick your pigeons, cut off the pinions, wash them clean, and put them into a sieve to drain ; then dry them with a cloth, and season them with pepper and salt ; roll a lump of butter in chopped parsley, and put it into the pigeons ; sew up the vents, then put them into a pot with butter over them ; tie them down, and set them in a moderate oven ; when they come out, put them

To pot small Birds.—Porcupine of Beef, &c.

into potting-pots, and cover them well with clarified butter.

To pot all kinds of small Birds. Pick and gut your birds; dry them well with a cloth; season them with mace, pepper, and salt, then put them into a pot with butter; tie your pot down with paper, and bake them in a moderate oven; when they come out, drain the gravy from them, and put them into potting-pots, and cover them with clarified butter.

To make a cold Porcupine of Beef. Salt a flank of beef the same way as you do a round of beef, and turn it every day for a fortnight at least; then lay it flat upon a table; beat it an hour, or till it is soft all over, then rub it over with the yolks of three eggs; strew over it a quarter of an ounce of beaten mace, the same of nutmeg, pepper and salt to your taste; the crumb of two penny loaves and two large handfuls of parsley shred small; then cover it with thin slices of fat bacon, and roll your beef up very tight, and bind it well with pack-thread; boil it four hours; when it is cold lard it all over, one row with the lean of ham, a second with cucumbers, a third with fat bacon; cut them in pieces about the thickness of a pipe shank, and lard it so that it may appear red, green, and white; send it to the table with pickles and scraped horse-radish round it; keep it in salt and water, and a little vinegar.—You may keep it four or five days without pickle.

To collar a Breast of Veal. Bone your veal and beat it a little, then rub it over with the yolk of an egg; strew over it a little beaten mace, nutmeg, pepper, and salt, a large handful of parsley chopped small, with a few sprigs of sweet marjoram, a little lemon-peel cut exceedingly fine, one anchovy washed, boned, and chopped very small and mixed with a few bread-crumbs, then roll it up very tight; bind it hard with a fillet, and wrap it in a clean cloth, then boil it two hours and a half in soft water; when it is enough hang it up by one end, and make a pickle for it; to one pint of salt and water

Col' red Breast of Mutton, Ditto Pig, Mock Brawn.

put h lf a pint of vinegar ; when you send it to the table cut a slice off one end ; garnish with pickles and parsley.

To collar a Breast of Mutton. Bone your mutton, and rub it over with the yolk of an egg ; then grate over it a little lemon peel and a nutmeg, with a little pepper and salt ; then chop small one tea-cupful of capers, two anchovies ; shred fine a handful of parsley, a few sweet herbs ; mix them with the crumb of a penny-loaf, and str w it over your mutton and roll it up tight ; boil it two hours, then take it up, and put it into a pickle made as above.

To collar a Pig. Kill your pig, dress off the hair, and draw out the entrails, and wash it clean ; take a sharp knife, rip it open, and take out all the bones ; then rub it all over with pepper and salt beaten fine, a few sage-leaves and sweet herbs chopped small ; then roll up your pig tight, and bind it with a fillet ; then fill your boiler with soft water, one pint of vinegar, a handful of salt, eight or ten cloves, a blade or two of mace, a few pepper-corns, and a bunch of sweet-herbs ; when it boils put in your pig, and boil it till it is tender ; then take it up, and when it is almost cold bind it over again, and put it into an earthen pot, and pour the liquor your pig was boiled in upon it ; keep it covered, and it is fit for use.

To make Mock Brawn. Take a piece of the belly-part, and the head of a young porker ; rub it with salt-petre, and let it lie three days, then wash it clean ; split the head and boil it ; then take out the bones, and cut it in pieces ; then take four ox feet boiled tender, and cut it in thin pieces ; lay them in your belly-piece, with a head cut small ; then roll it up tight with sheet-tin, that a trencher will go in at each end ; boil it four or five hours ; when it comes out, set it upon one end, and press the trencher down with a large lead weight ; let it stand all night, and in the morning take it out of your tin, and bind it with a white fillet ; put it into cold salt and water,

Force a Round of Beef, Souse Turkey, Pig's Feet & Ears.

and it will be fit for use.—N. B. You must make fresh salt and water every four days, and it will keep a long time.

To force a Round of Beef. Take a good round of beef, and rub it over a quarter of an hour with two ounces of saltpetre, the same of bay salt, half a pound of brown sugar, and a pound of common salt; let it lie in it for ten or twelve days, turn it once every day in the brine, then wash it well, and make holes in it with a penknife about an inch one from another, and fill one hole with shred parsley, a second with fat pork cut in small pieces, and a third with bread-crumbs, beef-marrow, a little mace, nutmeg, pepper, and salt, mixed together, then parsley, and so on till you have filled all the holes; then wrap your beef in a cloth, and bind it with a fillet; then boil it four hours; when it is cold bind it over again, and cut a thin slice off before you send it to the table; garnish with parsley and red cabbage.

To souse a Turkey. Kill your turkey and let it hang four or five days in the feathers, then pick it and slit it up the back, and take out the entrails; bone it and bind it with a piece of matting, like sturgeon or Newcastle salmon; set over the fire a clean saucepan, with a pint of strong aleger, a score of cloves, three or four blades of mace, a nutmeg sliced, a few pepper-corns, and a handful of salt; when it boils put in the turkey, and boil it an hour; then take it up, and when cold put it into an earthen pot, and pour the liquor over it, and keep it for use. When you send it to table, lay sprigs of fennel over it.

To souse Pig's Feet and Ears. Clean your pig's feet and ears, and boil them till they are tender; then split the feet, and put them into salt and water with the ears; when you use them, dry them well with a cloth, and dip them in batter made of flour and eggs; fry them a good brown, and send them up with good melted butter.

N. B. You may eat them cold; make fresh pickle every two days, and they will keep some time.

Tripe, Bacon, Tongues, Beef, Leg of Mutton.

To souse Tripe. When your tripe is boiled, put it into salt and water; change the salt and water every day till you use it; dip it in batter, and fry it as the pig's feet and ears, or boil it in fresh salt and water, with an onion sliced, a few sprigs of parsley, and send melted butter for sauce.

To salt Bacon. When your pig is cut down, cut off the hams and head; if it be a large one cut out the chine, but leave the spare-ribs, it keeps the bacon from rusting, and the gravy in; salt it with common salt, and a little saltpetre (but neither bay salt nor sugar); let it lie ten days on a table, that will let all the brine run from it, then salt it again ten or twelve days, turning it every day after the second salting; then scrape it very clean, rub a little dry salt on it, and hang it up.

N.B. Take care to scrape the white froth off very clean that is on it, which is caused by the salt working out of your pork, and rub on a little dry salt, it keeps the bacon from rusting: the dry salt will candy, and shine like diamonds on your bacon.

To salt Tongues. Scrape your tongues, and dry them clean with a cloth, and salt them well with common salt, and half an ounce of saltpetre to every tongue; lay them in a deep pot, and turn them every day for a week or ten days; salt them again, and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up.

To pickle Beef. Take sixteen quarts of cold water, and put to it as much salt as will make it bear an egg; then add two pounds of bay-salt, half a pound of saltpetre pounded small, and three pounds of brown sugar; mix all together, then put your beef into it, and keep it in a dry and cool place.

To salt a Leg of Mutton. Pound one ounce of bay-salt and half an ounce of saltpetre, and rub it all over your leg of mutton, and let it lie all night; the next day salt it well with common salt, and let it lie a week or ten days, then hang it up to dry.

Possets, &c.

OBSERVATIONS ON POSSETS, GRUEL, &c.



IN making possets, always mix a little of the hot cream or milk with your wine, it will keep the wine from curdling the rest, and take the cream off the fire before you mix all together.—Observe in making gruels, that you boil them in well-tinned saucepans, for nothing will fetch the verdigris out of copper sooner than acids or wine, which are the chief ingredients in gruels, sagos, and wheys; do not let your gruel or sago skin over, for it boils into them, and makes them a middy colour.

To make a Brandy Posset. Boil a quart of cream over a slow fire, with a stick of cinnamon in it; take it off to cool; beat the yolks of six eggs well, and mix them with the cream; add nutmeg and sugar to your taste; set it over a slow fire, and stir it one way; when it is like a fine thin custard take it off, and pour it into your tureen or bowl, with a glass of brandy; stir it gently together, and serve it up with tea-wafers round it.

To make a Wine Posset. Take a quart of new milk and the crumb of a penny-loaf, and boil them till they are soft; when you take it off the fire, grate in half a nutmeg, and sugar to your taste; then put it into a China-bowl, and put in it a pint of Lisbon wine carefully, a little at a time, or it will make the curd hard and tough; serve it up with toast and butter upon a plate.

To make Beef Tea. Take a pound of lean beef; cut it in very thin slices; put it into a jar and pour a quart of boiling water upon it; cover it very close to keep in the steam; let it stand by the fire. It is very good for a weak constitution; it must be drank when it is milk-warm.

To make Grit Gruel. Boil half a pound of grits in three pints of water or more, as you would have your gruel for thickness, with a blade or two of mace in it;

Gruels, &c.

when your grits are soft, put in white wine and sugar to your taste, then take it off the fire; put to it a quarter of a pound of currants washed and picked; put it in a China bowl, with a toast of bread round it, cut in long narrow pieces.

To make Sago Gruel. Take four ounces of sago; give it a scald in hot water, then strain it through a hair sieve and put it over the fire, with two quarts of water and a stick of cinnamon; keep skimming it till it grows thick and clear; when your sago is enough take out the cinnamon, and put in a pint of red wine; if you would have it very strong, put in more than a pint, and sweeten it to your taste; then set it over the fire to warm, but do not let it boil after the wine is put in, it weakens the taste, and makes the colour not so deep a red; pour it into a tureen, and put in a slice of lemon when you are sending it to table. It is proper for a top-dish for supper.

To make Sago with Milk. Wash your sago in warm water, and set it over the fire with a stick of cinnamon, and as much water as will boil it thick and soft; then put in as much thin cream, or new milk, as will make it a proper thickness; grate in half a nutmeg, sweeten it to your taste, and serve it up in a China-bowl or tureen. It is proper for a top dish for supper.

To make Barley Gruel. Take four ounces of pearl-barley; boil it in two quarts of water, with a stick of cinnamon in it, till it is reduced to one quart; add to it a little more than a pint of red wine, and sugar to your taste, with two or three ounces of currants washed and picked clean.

Pickled Salmon. The salmon should be cleaned and scaled, split down the middle, and cut into proper sized pieces; put it into a fish kettle, with as much cold water as will barely cover it: add a pint of vinegar, a handful of salt, a dozen bay leaves, a little mace, and some white whole pepper; when the salmon is done, take it up, and lay it on a clean cloth; put the liquor into a smaller vessel, and set it to boil quick until three parts reduced; put it in a pan to cool; when cold, put the salmon in it.

HOW TO DRESS TURTLE AND ITS VARIETIES.



Broth for filling up a Stock Pot. The quantity of meat depends upon how much stock you want to make. Suppose you want to make twenty quarts of broth, you must get four legs of beef, and cut them in small pieces; break the bones in several pieces; put all into a pot that will hold about thirty quarts; fill it up with cold water; be careful to watch it; skim it several times before it comes to a boil, and stir the meat well up with a strong spoon, so as to raise the scum from the bottom; every time you skim it, add a little cold water, to stop its boiling, until it becomes quite clear; then take it off the trivet, and put the pot by the side of the fire, so that it may boil very gently; it should boil very slow, so as not to waste the broth, as well as to keep it clear; it should boil for eight or ten hours; then strain it through a hair sieve, to be ready to fill up the stock pot. If it is winter, you might make it the day before you want it, as there would be no danger of its turning sour; but, in summer, cooks must be very careful in seeing that the pans are remarkably clean and dry before they have their broth strained in them, and likewise not to have more than four quarts in one pan; for, when there is a large body of it together, it is very apt to foment.

N. B. There should not be any roots put to this broth.

A General Stock for all Kinds of Soups. Cover the bottom of your pot with lean ham, cut in thin broad slices; the quantity of ham depends upon the size of the

Turtle, how to kill, dress for Soup, &c.

pot ; it is better to put too much than too little ; be very careful to cut all the rusty fat from the lean ; then cut up what veal you think requisite (as the quantity must depend upon your judgment), and put it in the stock pot, with the trimmings of any other meat you may have by you ; throw in all your trimmings of poultry, such as necks, gizzards, feet, &c. a few onions, a faggot of thyme and parsley, six heads of celery, a few blades of mace, two or three carrots, and a turnip or two in winter (but not any in summer, as they are sure to make it foment) ; put about a pint of water in the pot, and set it on a stove (not very hot) to draw it down ; be careful not to let it catch at the bottom, as your stock should be light coloured. When drawn down enough, fill it up with the beef broth ; be careful in skimming it, and do not let it boil over ; but as soon as you see it coming to a boil take it off, and put it at the side ; let it boil very slow, for two reasons, one is, to keep it clear, and the other, that it should not reduce too much : when it has boiled for four hours strain it off, and fill up the pot again with water ; let it boil all the evening and strain it off the last thing ; this is called second stock ; it serves for gravy for the roasts, to fill up braises, and makes very good glaze for the larded and daubed dishes, &c.

Turtle, how to kill, dress for Soup, &c. The one that I am giving direction for dressing was between 90 and a 100lb. weight. Tie a cord to the hind fins of the turtle and hang it up ; then tie another cord to the fore fins, by way of pinioning it, (that it should not beat itself and be troublesome to the person who cuts off the head) then cut off the head, (this do the evening before you intend dressing it). Lay the turtle on a block, on the back shell, then loose the shell round the edge by cutting it ; then raise the shell off clean from the flesh. Next take out the gall with great care, then cut the fore fins off ; all the flesh will come with them ; then cut the hind fins off ; take the liver (as whole as you can) from the entrails ; likewise the heart and kidney ; then cut the

Turtle, how to kill, dress for Soup, &c.

entrails from the back bone and put them in a bucket, wash the shell in several waters to clean it from the blood, and turn it down to drain ; in the mean time, cut the fins from the lean meat, and cut the white or belly shell into about twelve or fourteen pieces ; turn up the back shell and take all the fat from it, (take it out the same as if you were skinning any thing) and put it into a stewpan : saw a rim of the back shell about six inches deep, (a strong lock saw is what should be used) cut it into about ten or twelve pieces, set a large stewpan on the fire full of water ; when it comes to a boil, dip a fin in it for a minute or two, then take it out and peel it very clean ; when that is done, take another ; and so on, until all are done ; then the head ; next the shell, piece by piece ; be careful to take off all the outside peel and shell ; then put the shell into a stewpan, about eighteen large onions, and a faggot of turtle herbs ; fill it up with water and set it on the fire to boil : when it comes to a boil, set it at the fire-side to boil slow until it becomes quite tender. Next cut the fore fins into four pieces each, the hind fins into two each, and put them into a stewpan that will just hold them ; put twelve onions and a faggot of turtle herbs ; put as much water as will cover the fins, and set them on a stove ; when it comes to a boil, take it off and set the stewpan by the side of the fire to boil until the fins become tender, so that all the bones will draw out. Take up the fins and draw out all the bones with great care, then take up the other parts and do the same : do not mix them ; lay them on different dishes, strain the liquor that both were boiled in into one pan ; cut off the lean meat for entrées, such as for fricandeau, grenadines, collops, for roasting ; boiling, as chickens, pâtés, cutlets, and semels ; then put about a pound of fresh butter into a soup pot, and all the lean meat that is left, three fowls, a faggot of turtle herbs, a dozen onions, two pounds of lean ham, (this should be put at the bottom of the pot) and a bottle of Madeira wine ; set the pot on a stove to draw down ; be careful in not

Turtle, how to kill, dress for Soup, &c

having too fierce a fire ; when it has steamed for an hour, fill up the pot with the liquor that the fins and shell were boiled in ; when it comes to a boil take the pot from the trivet, and set it at the side to boil very slow for two hours ; then strain it off, pick what lean meat you want for the tureens, and put it in a stewpan with a little of the stock to keep it hot ; while the stock is boiling set a person to scour and scald the entrails, you must be particular in seeing that they are very clean ; then cut them in pieces about two inches long, put them on to blanch in cold water, then wash them out, and cover the bottom of a stewpan with fat bacon, put in the entrails, about a quart of stock, a few onions, and cover them over with sheets of bacon, and over that a sheet of white paper ; let them stew very gently for three hours, put in two lemons that have been peeled and cut in slices before they are covered with the bacon ; the liver is best as a soutilies ; the head belongs to the fins ; put two pounds of butter into a large stewpan, with a pound of the prime part of a Westphalia ham, cut very fine, some chopped mushrooms, truffles, shalot, parsley, (double the quantity of any other herbs) sweet marjorum, knotted ditto, lemon and orange thyme, common thyme, basil, (about half as much as of the other herbs) a spanish onion, and a pint of good stock ; set the stewpan over a slow stove to simmer for an hour, then put a plate full of flour, keep stirring it about for a few minutes over the fire, then put in the turtle stock, (by a little at a time, as were it all put in at once you could not mix the flour so well) and four or five quarts of good stock, or as much as you think will be wanting, and one bottle of Madeira ; let it boil for a few minutes, then rub it through a tammy, return it into a soup pot, and callipee and callipash with it, cut in pieces, of about two inches square, or thereabouts ; put the fins into another soup pot, and some of the turtle soup with them ; put force meat and egg balls to both ; the green fat should be boiled by itself in stock and a little Madeira wine ; when done, cut it in small pieces

Turtle roasted, Cutlets of Turtle larded.

and put it to the soup; season the soup with Cayenne pepper, and a little fine spice; be careful in using Cayenne pepper, it is easier for the company to add a little than to take it out: squeeze four lemons and three Seville oranges into a bason, and put a pint of Madeira wine, a table spoonful of sifted sugar, and a little salt, if wanted; put three parts to the soup, and the other to the fins; this should not be put in until a few minutes before dishing time: be careful that it does not boil after the lemon is put in; if the shell is sent up to table, put a rim of hot paste round it, ornament it as fancy directs; put it in the oven with a little of the turtle stock; when sent to table fill it as you would a tureen; put what lean meat you have in the tureens before the soup; if the lean meat is put to the soup it is apt to boil to pieces and spoil the look of the turtle: if the turtle is for meagre, use either fowl, veal, or ham; but none of the lean meat can be spared for made dishes, as it will all be wanted for the soup.

Turtle roasted. The part that is roasted is taken from the blade bone: put it into a stewpan of cold water, and set it on the fire; when it comes to a boil take it off, if the meat is sufficiently set; put it on a lark spit, and do it over with egg, then put bread crumbs; do the turtle over three times with egg and bread crumbs; then pour a little clarified butter over the turtle, tie the lark spit on the roasting spit: about half an hour will roast it: make the sauce the same as you would for sturgeon, (see Appendix.) Put a little of the turtle soup to the sauce, after it is rubbed through a tammy; put the sauce on the dish, and the turtle afterwards.

N. B. All the dishes that are intended for turtle *entres* should have a rim of paste round them, and a turtle's head and fins at each end of the dish; the paste may be formed on baking sheets, and baked on them, and laid on the dishes when baked.

Cutlets of Turtle larded. Cut about ten cutlets the size and shape of veal cutlets, lard them very close, and finish the same as veal cutlets.

White Collops of Turtle, Fins, Steaks, &c.

White Collops of Turtle. Butter a soutiespan and sprinkle it over with turtle herbs ; cut the collops and flat them ; put them on a soutiespan, and set them on a stove for a few minutes ; turn them, and put them into a stewpan with beshemell in it ; scrape all the herbs from the soutiespan, season it, squeeze half a lemon in it, and put a little sugar : garnish with paste.

Fricandeau of Turtle. Fricandeau of turtle is done the same as a fricandeau of veal : put sorrel sauce under it.

Turtle braised as Chickens. Cut two pieces of the lean meat of the turtle, the same size as for a fricandeau ; blanch them by putting them into cold water ; then cover the bottom of a stewpan with sheets of bacon ; put in the pieces of turtle, put slices of lemon over them, and sheets of bacon ; about a pint of stock, a few onions, a faggot of turtle herbs ; set the stewpan on the stove to simmer for an hour ; then take them up and pour sauce à la reine over them : garnish with white broccoli or cauliflower.

Turtle Fins. They should be served in a deep dish, something like a tureen dish.

Turtle Steaks, riblette. Cut the turtle in the shape of cutlets, dip them in clarified butter, that they should not stick to the gridiron, season them with pepper and salt ; a few minutes will do them ; put no gravy in the dish : put them round the dish : they should go to table as hot as possible.

A Souties of Liver of a Turtle. Butter a soutiespan, sprinkle it with fine herbs, chopped truffles, and put a glass of Madeira wine on it ; cut the liver in slices, and lay them on the soutiespan ; sprinkle them with pepper and salt, turn them, and the liver will do in a very short time ; put it round the dish ; put the kidney and hearts in the middle, and piquant sauce over them : scrape the herbs from the soutiespan into the sauce.

Semels of Turtle. Cut the lean flesh of the turtle into round pieces about the size and thickness of a crown-piece ; put about a quarter of a pound of fresh butter into a stewpan, with pepper and salt ; chopped mushrooms,

Petit Pâtés of Turtle, Egg Balls, Mock Turtle, &c.

parsley, thyme, knotted and sweet marjoram, and a very little basil; set the stewpan on a stove to melt the butter; then let it get three parts cold, put some clarified butter on a soutiespan, dip the turtle first in the butter and herbs, and then in bread crumbs: put it on the soutiespan, then on the stove to finish: dish them round the dish, and the sauce in the middle.

Petit Pâtés of Turtle. Mince the white collops that were left from the day before, warm them, and fill the pâtés.

Egg Balls for Turtle, Mock Turtle, &c. Boil the eggs (that are wanted) hard, and put them in cold water; take out the yolks, and put them in a mortar, and pound them very fine; wet them with raw yolks, (at the rate of three raw yolks to eight hard ones); season them with white pepper and salt; dry them with flour, and roll them into balls, rather small, as they swell very much in boiling: boil them in stock for a few minutes.

Turtle Herbs, dried. Take basil, pot marjoram, sweet marjoram, orange thyme, lemon thyme, and common thyme, parsley four times the quantity of the other herbs; put them to dry gradually (so as to take four or five days to dry) when quite dry, rub them with the hand through a hair sieve; then put them in a cannister, or a bottle, and keep them in a dry place; they will be found very useful for seasoning forced meat and many other purposes, and not the smallest expense. They will keep good for years.

Mock Turtle. Scald a calf's head with the skin on, saw it in two, take out the brains, tie the head up in a cloth, and let it boil for one hour; then take the meat from the bones, and cut it into small square pieces, and throw them into cold water to wash them clean; then put the meat into a stewpan, with as much good stock as will cover the meat; let it boil gently for an hour, or until quite tender; then take it off the fire, put about half a pound of butter into a stewpan, and half a pound of lean ham cut very fine; some chopped parsley, orange

A Fricandeau of Veal and Sorrel Sauce, Sauce, &c.

and lemon thyme, sweet marjoram, knotted ditto, basil, three onions, chopped mushrooms, and shalots; put a pint of stock to the herbs and butter, put them on a slow stove, and let them simmer for two hours; put as much flour as will dry up the butter; add stock accordingly, (so as to make two tureens); add one bottle of Madeira, let it boil a few minutes, rub it through a tammy, and put it to the calf's head; put force-meat balls and egg ditto; season it with cayenne pepper, and a little salt, if wanted; squeeze two Seville oranges and one lemon, a little fine spice and sugar to make it palatable.

A Fricandeau of Veal and Sorrel Sauce. Cut a fricandeau from the fat side of a leg of veal; take the skin off, and trim it neat; lard and blanch it; then put any trimmings of either veal or mutton into a stewpan, and three or four onions, a carrot cut in slices, a faggot of sweet herbs, a few blades of mace, with three bay leaves, and one pint of second stock; cover the meat over with sheets of bacon; put the fricandeau in, and cover that with bacon; put paper over all; set it on a slow stove to simmer for three hours, then take it up and glaze it; put the sauce on the dish, and the fricandeau on the sauce: garnish either with croutons of paste.

Sauce à la Reine. Cut up a fowl, half a pound of lean ham, six or eight shalots, and a few blades of mace; put them all into a stewpan with a little best stock, set it on a stove to simmer about a quarter of an hour, then add three pints of stock and boil it for half an hour, strain it off; put about two ounces of butter into a stewpan; when melted, add as much flour as will dry it up, then add what you have just strained off, and about half a pint of cream, boil it for a few minutes, and strain it through a tammy.

Scotch Collops of Turtle. Scotch Collops of Turtle are done the same as of veal.

Grenedines of Turtle. Grenedines of turtle are cut in the shape of a cutlet larded, braised and finished the same as a fricandeau of veal.

Curries of Fowls, &c. Fish Currie, Currie, Palau, &c.

Curries of Fowls, Rabbits, Veal, Mutton, Turtle, &c. To be cut up the same as for a fricasee of veal, fry them in a little clarified butter until of a light brown, then stew them with a little gravy or stock, very gently for about half an hour; then put a proper quantity of stock or gravy, and a table spoonful of currie powder, and as much cayenne pepper as you think fit, with a little salt, (in India, it is made so hot of the pepper that few people can eat of it till they become accustomed) with a clove or two of garlick, and onions, a spoonful of flour and a little butter, and a small quantity of turnip, with a spoonful of cream if at hand; add as much stock or gravy as you think fit, let it simmer a short time, and serve it up with lemon, in slices.

Fish Currie. The same, except its not being fried so long as meat.

Boiled Rice is always served up with *Currie*. Clean and wash it well, then put it into boiling water, let it boil fast till done, then strain it through a sieve, set it before the fire to dry, frequently shaking it till it is thoroughly dry, so that no two of the rice adhere together, then put into a separate dish; the very small rice is the best.

How to make Currie, when the India is not to be got. Mustard seed, one ounce and a half; Coriander seed, four ounces; Turmeric, four ounces and a half; Black pepper, three ounces; lesser Cardamums, one ounce; Ginger, half an ounce; Mace, half an ounce; all these ingredients must be first made into a fine powder, then mixed well together, and kept in a wide mouthed bottle, very dry and close stopped, till wanted.

Palau or Polo. A couple of fowls skinned and boiled, or boiled and skinned, served up in a deep dish, with strong gravy, and plenty of spice and pepper boiled in it, plentifully covered with rice, boiled dry, as for currie, garnished with rashers of fried bacon rolled up, hard eggs, and roasted onions.

Miscellaneous Articles.

Pea Fowl. A pea fowl will take about the same time to roast as a small turkey : send bread sauce.

Guinea Fowl larded. Skewer a Guinea fowl the same as a pheasant ; lard it, put it to roast at a brisk fire, keep it well basted with butter ; flour and salt it before it is taken from the fire ; put gravy in the dish first, and then the Guinea fowl ; send bread sauce in a boat . twenty minutes will roast it.



MISCELLANEOUS ARTICLES.

FOR THE USE OF THE SICK.

An excellent Broth. Boil four pounds of loin of mutton in a gallon of water with some chervil, till it is reduced to two quarts, remove some of the fat, and use it as agreeable. Any other herbs may be used.

Eel Broth. Set a pound of small eels over the fire with six pints of water, some parsley, onion, and a few pepper-corns. Simmer till the broth is good, then strain it off, and add salt. The above quantity should be reduced by simmering to three pints.

Calve's Feet Broth. Boil a set of feet in six quarts of water, till reduced to three, strain it, and set it by ; when wanted for use, remove the fat, and a cup full of the jelly into a saucepan, and nutmeg ; when it is near boiling, beat up a little of it with the yolk of an egg, and a bit of butter, and some lemon peel ; stir the whole together, do not suffer it to boil.

Arrow Root. Care must be taken to procure that which is genuine, mix it in the same manner as you would starch ; then add a glass of sherry, with sugar and nutmeg to fancy, or a little brandy.

Tapioca Jelly. Wash some tapioca in cold water, and soak it in fresh water six hours ; then let it simmer in

Miscellaneous Articles.

the same water, with a bit of lemon peel, till it becomes clear, then add lemon juice, wine, and sugar, agreeable to taste.

Arrow Root Jelly. Boil a pint of water, with two spoonsful of good brandy, some nutmeg and sugar, then pour it boiling hot on two spoonsful of arrow-root, previously mixed smooth with cold water.

Chicken Broth. Skin and divide your chicken, put in some water with a blade of mace, one sliced onion, and a few white pepper-corns, simmer till sufficiently good, then strain it, and remove the fat.

Veal Broth. Put four pounds of veal into a gallon of water, with a large crust of bread, two blades of mace, and some parsley, let it boil three hours closely covered, then skim it clean.

Pork Jelly. Beat a leg of pork, and break the bone, put it over the fire with three gallons of water, and let it simmer till reduced to one, stew half an ounce of mace and the same quantity of nutmeg in it; strain it, and when cold, remove the fat. A glass-full the first and last thing is good. Season it with salt.

Gloucester Jelly. Take two ounces each of hartshorn shavings, eringo root, pearl-barley, rice and sago, simmer them with three quarts of water till reduced to one; then strain it off, when cold it will be a jelly; it may then be dissolved in wine, milk, or broth, as occasion may require.

Panada. Set your water on the fire with a glass of sherry, some loaf sugar, add a little grated nutmeg and lemon peel; have some grated crumbs of bread ready, and the moment it boils, put them in without taking it off, and let it boil as fast as possible; when sufficiently thick just to drink, take it off.

Sippets. On a very hot plate, lay sippets of bread, and pour some beef, mutton, or veal gravy on them, then sprinkle a little salt over them.

Eggs. Weakly persons may take eggs in the following manner; beat an egg very fine, add some sugar and

Miscellaneous Articles.

nutmeg, pour upon it a gill of boiling water, and drink it immediately; or mix up an egg with a glass of wine, or a spoonful of brandy and a little sugar.—Or, Eggs very little boiled, or poached, are extremely nourishing, but the yolk alone should be eaten by sick persons.

An excellent Restorative. Bake four calve's feet in two quarts of water and the same quantity of new milk, in a close covered jar four hours; when cold, remove the fat, and give a jelly-glass the first and last thing. It may be flavoured to taste by lemon peel, cinnamon, mace, sugar, &c.—Or, Boil half an ounce of isinglass shavings with a quart of new milk, till reduced to a pint; add some sugar and a bitter almond shred small. Take this at bed time, but not too warm.

Caudle. Put two spoonfuls of oatmeal into a quart of water, with some mace and lemon peel, stir it often, and let it boil half an hour; strain it, put in some sugar, white wine, and nutmeg. To make brown caudle, prepare the articles as above, and after straining, add to them a pint of good mild ale, and flavour with brandy and sugar.—Or, Boil up a pint of fine gruel, with a bit of butter about the size of a walnut, two table-spoonfuls of brandy, the same quantity of white wine and capillaire, add a little grated lemon peel and nutmeg.

White Grit Caudle. Well wash half a pint of split grits, and boil them in three pints of water till it becomes sufficiently thick; stir it frequently; strain it through a hair-sieve, and sweeten to your taste.

Brown Grit Caudle. Well wash half a pint of grits, boil them in rather better than a quart of water, till it is as thick as you possibly can strain it through a sieve; then thin it with half a pint of ale or mild beer, and a glass of liquor; sweeten it to your taste.

Rice Caudle Mix some ground rice smooth with a little cold water, then put it into boiling water; when it becomes sufficiently thick, add a bit of lemon peel, and some cinnamon, a glass of brandy, and sugar to taste.

Mulled Wine. Boil a pint of wine with nutmeg

Miscellaneous Articles.

cloves, and sugar, serve it with slices of toasted bread ; or beat up the yolks of four eggs with a little cold wine, and mix them carefully with the hot wine, pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve with toasted bread as above.—*Or*, boil some spice in a little water, till the flavour is extracted, then add a pint of port wine, with some sugar and nutmeg

Sago. Soak your sago in cold water one hour, wash it well, and pour off the water ; then add some more, and simmer the whole till the berries are clear ; then add lemon, wine, spice, and sugar, and boil the whole up together.

Saloop. Boil some wine, water, sugar, and lemon peel, together ; then add the saloop-powder, previously rubbed smooth with a little cold water, and boil the whole a few minutes.

Mulled Ale. Boil a quart of good ale with some nutmeg, beat six eggs, and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it from curdling ; warm, and stir it till sufficiently thick, add a piece of butter, or a glass of brandy, and serve it with dry toast.

Chocolate. Scrape a cake of chocolate into a pint of boiling water, mill it off the fire till it is dissolved ; then let it boil gently, pour it into a bason, and let it stand in a cool place for several days ; when wanted, put in some milk, boil it with sugar, and mill it well ; or, if the stomach is weak, make some gruel as thick as the chocolate, strain it, and mix them together.

Coffee Milk. Boil two ounces of well ground coffee in a quart of milk for twenty minutes, and put in a shaving or two of isinglass to clear it ; let it boil a few minutes, stand it by till fine, then sweeten to taste.

Coffee. Pour a quart of boiling water on one ounce of ground coffee, let it boil a few minutes ; then pour out a cup full and return it ; repeat this several times :

Miscellaneous Articles.

dissolve five or six chips of isinglass in a little boiling water, add it to the coffee, and boil it ten minutes longer: then stand it by, and in a few minutes the coffee will be perfectly clear: cream and Lisbon sugar should be served with coffee

Artificial Asses' Milk. The real should be taken, if it can be possibly procured; but, if not, the following imitation must serve: mix four spoonsful of boiling water, four of milk, and two well beaten eggs, sweeten with white sugar candy, powdered. Take it three times daily.

Rice Milk. Rub down a little ground rice, mix it with two quarts of milk, and boil it, add lemon peel, cinnamon, and nutmeg; when nearly done, sweeten it agreeable to taste.

Milk Porridge. Prepare a fine gruel of split grits, strain it, and then add a sufficiency of milk, and serve with toast.

Baked Milk. This is an excellent article for weak or consumptive persons. Put half a gallon of milk into a jar, tie it down with writing-paper, and after the bread is drawn, let it stand all night in the oven; the next morning it will acquire the thickness of cream, and may be drank as occasion requires.

Ferer Drink. Boil three ounces of currants, two of raisins carefully stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart, strain it, throw in a bit of lemon peel, and let it stand an hour.

Water Gruel. Put a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times, stirring it often. Then strain it through a sieve, salt it to the palate, and put in a large piece of fresh butter. Brew it with a spoon till the butter is all melted, and it will be then fine and smooth.

Cranberry Gruel. Mesh half a pint of cranberries in some water, and boil a large spoonful of oatmeal in two quarts of water; then put in the meshed cranberries with

Miscellaneous Articles.

some sugar and lemon peel, boil it forty minutes, and strain it off; add a glass of brandy, or sweet wine.

Currant Gruel. Make a quart of water gruel, strain and boil it with two table-spoonsful of currants till they are quite plump, add some nutmeg, sugar, and a glass of sweet wine.

A Pleasant Drink. Into a pint of cold water, pour two spoonsful of capillaire, and the same quantity of vinegar.

Draught for a Cough. Beat two fresh eggs, mix them with half a pint of new milk warmed, two table spoonsful of capillaire, the same quantity of rose-water, and a little nutmeg. Observe, it must not be warmed after the egg is added. Take it the first and last thing.

Barley Water. Boil a quarter of a pound of pearl-barley in a gallon of water, till it is quite soft and white, then strain off the water, and add to it a little currant jelly, lemon or milk.—*Or,* Wash a little common barley, and let it simmer in three or four pints of water with a little lemon peel. This is preferable to pearl-barley.

Apple Water. Peel and slice some tart apples, add some sugar and lemon peel; then pour some boiling water over the whole, let it stand in a covered jug by the fire for an hour or more, when it will be fit for use.—*Or,* Pour boiling water on roasted apples; let them stand three hours, then strain and sweeten lightly.

Seed Water. Take two spoonsful of coriander seeds, and one of carraway seeds, brúise them well in a quart of water, strain them, beat the yolks of two eggs, and mix with the water; then add some sweet wine and lump sugar.

Lemon Water. Peel some lemon rind very thin, put it in a tea-pot, and pour on some boiling water; pour it out into a cup, with some milk and sugar.—*Or,* Peel a lemon, cut a few slices, pour boiling water upon it, and it will soon be fit for use: this is proper to drink in a fever.

Whey. Cheese whey is exceedingly wholesome to drink.

Miscellaneous Articles.

Orangeade or Lemonade. Press the juice out; then pour boiling water on a part of the peel, and cover it close; boil some water and sugar to a thin syrup, and skim it well; when all are cold, mix the juice, the infusion, and the syrup, and strain the whole.

White Wine Whey. Put a pint of new milk on the fire; when it boils up, pour in as much white wine as will completely turn it; then let it boil once up, and set it aside till the curd subsides; pour the whey gently off, and add to it a pint of boiling water and some loaf sugar.

Egg Wine. Mix a well beaten egg with a spoonful of cold water, then boil a little white wine, water, sugar and nutmeg together; when it boils, gradually stir in the egg for about one minute; then serve with toast.

Sweet Butter Milk. Take the milk from the cow into a small churn; in about ten or twelve minutes begin churning, till the flakes of butter swim about thick, and the milk appears thin and blue; then strain it, and drink it frequently.

Lemon Whey. Boil a quart of milk and water, add to it the juice of two lemons, let it simmer five minutes; then strain it off, and add a little sugar. This is an excellent drink to promote perspiration.

Raspberry Vinegar. To a market gallon of raspberries, take half a gallon of common vinegar, put it into an earthen pan, and let them stand three days; then strain them through a flannel bag, turning back the juice till it runs bright: and to every quart of juice take a quart of clarified sugar, boil it till it snaps, put in your juice and boil it one minute, take off the scum, put it in a stone bottle, and it will keep if necessary two years.

Bread Soup. Boil some pieces of bread-crust in a quart of water, with a small piece of butter, beat it up with a spoon, and keep it boiling till the bread and water be well mixed: then add a little salt.

Orgeat. Blanch and beat a quarter of a pound of sweet almonds with a table spoonful of orange-flower-

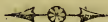
Damson Wine, &c.

water, and four bitter almonds, then add half a gallon of milk and water to the paste, and sweeten with capillaire.

Wine Posset. Boil some slices of white bread in a pint of milk; when soft, take it off the fire, grate in some nutmeg, and a little sugar; pour it out, put half a pint of sweet wine into it by degrees, and serve it with toasted bread

Ale Posset. Warm a quart of milk with a piece of white bread in it, then warm a quart of ale with some sugar and nutmeg; when the milk boils, pour it upon the ale, let it stand five minutes to clear, and it will then be fit for use.

Stewed Prunes. Stew them gently in a small quantity of water till the stones will slip out; but, observe, they must not be boiled too much. These are useful in any complaint where fruit is proper, especially in fevers.



Damson Wine, with large Sloes or Bullys. Gather them dry, put them into a washing tub, or any other; to every eight pounds of fruit a gallon of water; boil the water, skim it and pour it to your fruit scalding hot, let it stand four days at least; bruise the fruit with your hand. Draw or pour it off into a cask, and for every gallon of liquor, put two pounds and a half of fine sugar, or rather more; put some yeast on a slice of bread, warm, to work it; when done, put a little brandy into the cask, and fill it up, bung it up close, let it stand twelve months, then bottle it off, and put in a very small lump of double refined sugar into each bottle. The quantity of bullys should be one pound to every five of damsons.

N. B. This wine is the nearest to *Port* than any other; if made with cold water, it will be equally as good, but of a different colour.

To make Vinegar, to cure Ropy Wine, &c.

To make Vinegar. Boil ten pounds of coarse sugar, twelve gallons of water, and half-a-pound of brown bread, together for one hour, throw the bread out, and pour the liquor into an open vessel to cool, and on the following day, add half-a-pint of yeast. Let it stand twelve or fourteen days, put it into a cask, and set it in the sun till sufficiently sour, which will commonly be in about six months. The bung-hole must have merely a bit of tile over it, to keep out the dust. Draw it out of the cask into small stone bottles.

Gooseberry Vinegar. Take three gallons of water, and four quarts of gooseberries bruised, place the whole in a tub, in which it must remain three days, and stirred often; strain it off, and add to every gallon of liquor, one pound of coarse sugar; pour the whole into a barrel with a toast and yeast. (The strength can be increased to almost any required degree, by adding more fruit and sugar.) It must be placed in the sun, and the bung-hole covered as before mentioned.

Wine Vinegar. After making raisin wine, take the strained fruit, and to every fifty pounds' weight put eight gallons of water, put the yeast, &c. as in the preceding instances.

To cure Ropy Wine. Tap the wine, and cover the end of the cock that goes into the cask with a piece of coarse linen cloth; rack it into a dry cask, with a quarter of a pound of powdered alum, shake it well, and it will fine down, and be a pleasant wine.

To take an ill scent from Wine. Make a long thin row of dough, bake it, and stick it well with cloves, hang it in the cask, and it will draw the ill scent from the wines.

For Wine when decaying. Make an ounce of roch alum into powder, draw out three gallons of the wine, put in it the alum, and beat it for half an hour, return it to the rest in the cask, and when fine, which will be in seven or eight days, bottle it off.

To sweeten Wines. To fifteen gallons of wine, put half a pound of dry ground mustard seed, and a small

To manage Cyder, to make Coulis, Sauce Tourney, &c.

handful of clary flowers, put it in a linen bag, sink it to the bottom of the cask.

To manage Cyder. To improve the flavour of a hog's-head, take one gallon of French brandy, half an ounce of cochineal, a pound of alum, and three pounds of sugar-candy, beat the latter articles well together, and steep them two days in brandy; pour the whole into the cyder, and stop it close six months.

Coulis. Cut of veal and ham, an equal quantity, and two old fowls (according to how much coulis you intend to make); put it into a stewpan, with a few shalots, a faggot of thyme, parsley, and sweet marjoram; a few bay leaves, a few blades of mace, and some mushrooms; lay the bottom of a stewpan with sheets of fat bacon, if very good, otherwise the fat of ham, indeed that is always the best, when to be had; set it on a stove, with about half a pint of stock, and let it draw down gently, until it comes to a glaze at the bottom of the stewpan, which you will easily know by the smell; when down, put about half a pint more of stock, and when that is down fill up your stewpan with the best stock, and let it boil about an hour; strain it off (boil the meat again in some of the second stock, and it will make it equal to the first, for several uses); then take a stewpan, and put some butter in it (at the rate of two ounces to a quart of coulis); let it melt, then put as much flour as will dry it up; keep stirring it over a stove, with a wooden spoon (as a copper spoon would take the tin off the stewpan); then add the coulis stock, by a little at a time, to bring it to a proper thickness; let it boil a few minutes, and then strain it through a tammy into a bason; when strained, put a spoon in the sauce, and stir it several times, to keep it smooth.

N. B. In winter, or cold weather, it will keep good for a week; in hot weather, it will not be good more than three or four days.

Sauce Tourney and Beshemell. Lay the bottom of a stewpan with ham; cut up two old fowls and put it to

White Braise, Brown Braise, &c.

the ham, and as much veal as you think proper to the quantity you intend making, with a few onions, a faggot of thyme and parsley, a few blades of mace, and about half a pint of white stock, to draw it down; be sure and do not let it catch the bottom of the stewpan: when drawn down, fill it up with first stock, and let it boil about an hour or better; then strain it off, and fill up your stewpan with water, and it will make good broth for many uses; then put some butter into a stewpan (about the same quantity as for the coulis); add a few mushrooms, shalots, a few slices of ham cut in small dice, and about a spoonful of stock; set it on a stove for about half an hour, so as to get all the goodness from the ham, &c. put flour, sufficient to thicken it; then add the stock that you have just strained off, let it boil a few minutes, and strain it through a tammy; to make beshemell, put as much cream as will make it of a good white; it should have a little tinge of yellow, which is done by adding a small piece of light coloured glaze.

N. B. Beshemell should not boil more than one or two minutes, as boiling is very apt to spoil the colour.—Those three sauces are the ground-work of all made dishes.

White Braise. Take the udder of a leg of veal that you have cut a fricandeau out of: put it into a stewpan, with cold water, and let it come to a boil; then put it into cold water for a few minutes, and cut it in small pieces; put them into a stewpan, with a small bit of butter, onions, a faggot of thyme and parsley, a few blades of mace, a lemon that is pared to the pulp, cut in thin slices, and a spoonful of water; put it over a slow stove, and keep stirring it for a few minutes; then add a little white stock; as to quantity, it must be according to what you want to braise. It is generally used for tenderones of lamb, chickens, pigeons, tenderones of veal, or any thing you want to make look white.

Brown Braise. Cut some beef suet, trimmings of mutton cutlets, or any other trimmings; put them into a

Dry Braise, Jelly Stock, a general Meagre Stock, &c.

stewpan, with four onions, a faggot of thyme and parsley, basil, marjorum, mace, and a carrot cut in slices; put it over the fire; put a bit of butter, a little stock, a few bay leaves, and six heads of celery, in the stewpan; let it draw down for about half an hour; then fill it up with second stock, or weak broth, and add a little white wine to it. This braise is used for beef, mutton, veal, ham, or any thing that you want to eat mellow.

Dry Braise. Put the trimmings of beef, mutton, or veal, into a stewpan (the size according to what is intended to be braised), and a few onions, a faggot of sweet herbs, a few blades of mace, and a few bay leaves; put as much second stock as will come about three-parts up to the meat; then cover the meat, &c. with sheets of bacon or the fat of ham, if convenient; then lay on that which is intended to be braised: it is the best method for doing all larded things; they take rather longer in doing, but eat much better, and the bacon looks better by not letting any liquid come near it.

Jelly Stock. Bone four or more calve's feet, and put them into a stewpan that will hold about six quarts (if more than four, a larger, in proportion to the number of calve's feet); let them boil gently for four hours, then take out the meat part, and put it into cold water; when cold, trim it for any use it is intended; throw the trimmings back into the stock, and let it boil until you think it is come to its proper strength. It is no matter how long it boils. From four feet you should have two quarts of stock.

A general Meagre Stock, for Soups, Sauces, and other Uses. Cut two large carp in thin pieces; two tench, and two eels, in the same manner; put about half a pound of butter into a soup pot, that will hold about eight quarts; put in the fish and bones, eighteen large onions, a large faggot of thyme and parsley, eight heads of celery, two carrots, a few blades of mace, six bay leaves, two dozen anchovies without washing, and about a pint of water; set it on a slow stove and let it draw down

Hot forced Meat, Cold forced Meat, &c.

gently for two hours ; it should be quite dry at the bottom before you fill it up ; then fill it up with hot water, and let it boil for three hours : be sure that it does not boil fast (the slower all soups boil the better). Strain it through a tammy sieve.

N. B. Sea fish are equally as good for this use, and some are better. Throw all the bones from the fillets into your stock.

Hot forced Meat, commonly called Farce. Cut veal (according to the quantity you want of forced meat, without any sinews) into small pieces, and as much fat bacon, or fat of ham, which is better ; half as much marrow, or beef suet ; put it into a stewpan, with a little bit of butter at the bottom ; season it with chopped parsley, thyme, mushrooms, (truffles if you have any,) shalot, pepper, and salt, a little Cayenne pepper, and a little pounded spice ; put it over the fire, and keep stirring it with a wooden spoon until the juice of the meat begins to run ; let it simmer about ten minutes, then put it to cool ; when cold, put it into a mortar ; gravy, fat, and all, and let it be well pounded until it is quite fine ; then take it out, and use it for what it is wanting.

N. B. Use half as much lean ham as veal ; in either hot or cold forced meat.

Cold forced Meat for Balls and other Uses. The veal should be either scraped or chopped very fine, and to be very particular about leaving any sinews in the veal ; the same quantity of scraped bacon, or fat of ham ; a little marrow, or suet ; put it into the mortar, and let it be well pounded ; season it with chopped parsley, thyme, shalot, mushrooms, pepper and salt, a little Cayenne pepper, and pounded spice, when sufficiently beaten, put an egg, a few bread crumbs, and stir it about to mix it ; take it out of the mortar, and make it up into balls, or for any other use.

N. B. You must use more or less egg and bread crumbs, according to the quantity of forced meat : when you make it up in balls, it should be rolled up in flour ;

Italian Sauces, Ravigot Sauce, Lobster Sauce.

and when boiled, let the stock be boiling before you put the balls in.

Italian Sauce, Brown. Chop a few mushrooms, shalots, and truffles; put them into a stewpan, with a little stock, and a glass of Madeira; boil it a few minutes, then add a little coulis; squeeze a Seville orange, if you have one, or a lemon; put a little bit of sugar.

Italian Sauce, White. Put a few chopped truffles and shalots into a stewpan, with a slice of ham, minced very fine, and a little stock; let it simmer a quarter of an hour; put beshemell to it according to the quantity of sauce that is wanting; let it boil about a minute; if it should lose its colour, put a little cream to it, and strain it through a tammy; season it with a little salt, a few drops of garlic vinegar, a squeeze of a lemon, and a little sugar.

Ravigot Sauce. Put into a stewpan a very small clove of garlic, a little chervil, burnet, a few leaves of tarragon, a little chopped shalot, chopped mushrooms, truffles, parsley, and thyme; let them simmer a few minutes in a little very good stock, add as much coulis as is requisite for the quantity of sauce wanting; let it boil about a quarter of an hour, then rub it all through a tammy, put it into a stewpan, squeeze a lemon, add a little sugar, pepper, and salt.

Lobster Sauce. Cut up a hen lobster in small pieces about the size of dice; put spawn in a mortar, with a bit of butter, and about four anchovies; pound them together and rub it through a hair sieve: put the lobster that is cut into a stewpan with about half a pint of stock, a quarter of a pound of butter, and a little flour: set it over a stove and keep stirring it until it boils; if not thick enough put a little flour and water and boil it again, to take off the rawness of the flour: then put the spawn in and give it a simmer; if the spawn boils it is apt to spoil the colour of the sauce; put a little lemon pickle and corach, and squeeze in half a lemon.—*Craw sauce* is made exactly the same way.

N. B. If for meagre use water instead of stock.

Oyster, Shrimp, and Mackarel Sauce, A Sea Pie.

Oyster Sauce. Put the oysters on to blanch, but do not let them boil; take the beards off and strain the liquor: put butter into a stewpan (the quantity must depend upon how much sauce is wanted); let the butter melt, put flour to it, and stir it about; then pour the liquor from the oysters and a little stock; boil it and put in the oysters; add a little anchovy essence, and squeeze in a lemon. If for meagre, use no stock.

Shrimp Sauce. Put the shrimps into a stewpan with a little stock; when hot, pour in melted butter and a little anchovy essence; squeeze a lemon, and put a little lemon pickle and corach.

Mackarel Sauce. Tie parsley, fennel, and mint together; put them into a saucepan to boil; when done, chop them quite fine, put them in a boat and add melted butter. Scald a few gooseberries, and put them in another boat, with melted butter.

A Sea Pie. Cut your meat (pork makes the best), in slices, not very thin, lay them in your saucepan, or kettle, two, three, or more slices thick, or more as you please, then over that put salt, pepper, thyme, and then cover the meat with a paste of a moderate thickness, the same as you would make for a meat pudding; then on that lay your meat as before, with the seasoning, and so on, as many times as you think proper, according to the size of your saucepan, or kettle, for the number that it is intended for; over the last meat be sure to put a paste, and then with a smooth stick put it through all the pastes to the bottom of the kettle, taking care that the holes are quite clear and open; then put weak broth or water in till the saucepan or kettle is filled up to cover the last paste; let it boil gently, keep the saucepan always filled up; if your liquor be well seasoned, this is a very agreeable dish; when done, put it into a tureen or deep dish, for table, on board of ship; this is often made for a ship's company, in the coppers, with four, five, or six layers of paste, (i. e. decks as they are called).

INDEX

General Directions to be observed in Marketing for Meat.
Poultry, Fish, Venison, Hams, Butter, Cheese and Eggs, 3.

Do. on *Boiling and Broiling*, 17. Beef, Mutton, Lamb, Veal, Pork, &c. 11. Fish, 27. Making Puddings, 75. Soups and Broths, 67. Made Dishes, 63. Dressing of Poultry, 52.

Do. on *Roasting* Beef, Mutton, Lamb, Veal, Pork, &c. 11. Beef, Mutton, Pork, Veal, House-Lamb, &c. 21. Pigs, Hares, Turkeys, Geese, Ducks, Fowls, Wild ditto, Teal, Pigeons, &c. 22. Goose, 56.

Do. on *Managing the Fire* when Roasting of Poultry, &c. 22.

How to *Keep* Venison, Hare, &c. sweet, 20.

Boil, how to, Cod's Head, 29. Ham, 17. Tongue, 18. Leg of Lamb, 45. House ditto, 18. Lamb's Head, 44. Leg of Mutton, Haunch or Neck of Venison, 51. Fowls, 18. Pigeons, 57. Pheasants, 58. Ducks, Rabbits, 55. Chickens with Tongues, 55. Tripe, 139. Cow's Heel, 141. Turbot, 32. Sturgeon, Cod, Scate, 36. Soles, 37. Flat Fish, Salt Fish, 34.

Brawn, Mock, 148.

Broil Steaks, 17. Chickens, 55. Geese, Ducks, 16.

- Broil*, Crimp Cod, Salmon, Whittings, Haddocks, Mackerel, &c. 31. Salmon, Mackerel, Herrings, &c. 32. Cod Sounds, 34. Ditto with gravy, 60. Haddocks, 33. Eels, 35.
- Beef*, A la Mode, 46. Porcupine of, 147.
- Blanc Mange*, 135.
- Brewing*, 113 to 116.
- Bubble and Squeak*, 139.
- Butter*, how to melt, 14. 26. 28.
- Cakes and Buns*, 96. Tea ditto, 142.
- Carving*, the Art of, 129 to 134.
- Catchup*, Making, 112.
- Collared Beef*, 89. 138. Calf's Head, 138. Pig's do. 139. Eels, 87.
- Collops*, 46. 61. 63.
- Custards*, &c. 97.
- Distilling of Simples*, &c. 136.
- Dishes*, Various, for Lent, 84 to 88.
- Drying*, and Candying, 103.
- Force Meat Balls*, 39.
- Force a Round of Beef*, 149. A Fowl, 54
- Breast of Veal, 147. Breast of Mutton, Pig, 148.
- Fricassees*, White, of Pigeons, 41. Lamb-stones and Sweetbread, 42. Neats' Tongues, 47. Rabbits, Brown, Chickens, &c. &c. 40.
- Frying Beef Steaks*, 46. Tripe, 41. Loin of Lamb, 49. Cold Veal, 61. Sausages, 60. Neat's Foot, 141. Little Fish of all sorts, 31. Herrings, 32. Lampreys, Eels, 35. Tench, 29.
- Gravies*, for Beef, Mutton, Veal; Turkies, or any sort of Fowls, 26.
- Greens*, Roots, &c. &c. how to dress, 23, 24, 25.
- Gruels*, 151, 152.
- Hashes and Minces*, Veal, Mutton like Venison, 62. Calf's Head, 42. Mutton, Pig's pettytoes, 48.
- Hams*, how to Cure, 89, 90.
- Hog's Puddings*, &c. 88.
- Jellies*, 97.
- Jugged Hare*, 60. Pigeons, 57.

Made Dishes, Sirloin of Beef, 45. Cold Veal, 62. Har-
ricot of Mutton, 141. Lobsters, Crab, 37. Fowl,
54.

Made Wines, 104 to 112.

Pies, 76 to 84. Beef Steak, 141. Squab, 139.

Pickle Pork, 27. 89. Beef, 150.

Pickling, 90 to 96.

Preserving, 97.

Plum Pudding, superior, 142.

Puddings, 68 to 75. Potatoe, 142.

Possets, 151.

Potted Beef, Do. like Venison, 143. Veal, 144. Mar-
ble Veal, 145. Ox-cheek, 144. Ham with Chick-
ens, 145. Venison, 144. Tongues, Hare, 145.
Woodcocks, Moor-game, Pigeons, 146. Small
Birds of all kinds, 147.

Roasting and Baking. Mutton Venison fashion, 19. Do.
Leg of Mutton Venison do. 49. Leg of Mutton with
Oysters, 48. Mutton Chops, 49. Tongues, Udder,
20. Leg of Beef, Ox's Head, 27. Calf's Head,
Sheep's ditto, 43. Rabbits, 20. Tripe, 52. Hare, 16.
Geese, Turkeys, 14. Woodcocks, Snipes, Pigeons,
15. Fowls pheasant fashion, 20. Pheasants, Par-
tridges, 58. Snipes, Woodcocks, 59. Cod Fish, 30.
Pike, 33. Lobsters, 37. Sturgeon, 35.

Ragoos of Lamb, 49. Leg of Mutton, 40. Neck of
Veal 44.

Salt, Bacon, Leg of Mutton, Tongues, 150.

Sauces for Pig, 13. Goose, Turkey, Fowls, Ducks,
Pheasants, Partridges, Larks, &c. 14. Hare, 16.
Boiled Turkey, Do Goose, Do. Ducks, Do. Rab-
bits, 18. Venison, 19. Steaks, 17.
Lobster, Shrimp, Anchovy, 28. Oyster, 31. Vari-
ous for Turkey and Fowls, 53. Egg, 54. Chicken,
55.

Sausages, 88.

Scollops of Oysters, Mussels; Scotch ditto, White ditto,
Fillet of Veal ditto, 39.

Stews, Irish, 139. Knuckle of Veal, 45. Beef Rump, 46. Neats' Tongues, 47. Lamb and Calf's Heads, 50. Ox Palates, 40. Tripe, 41. Turkey brown, 54. Turkey, Fowl, 45. Ducks with Peas, Giblets, 56. Pigeons, 58. Cod, 30. Eels, 33. Prawns, Shrimps, Craw Fish, 37. Mussels, Scollops, &c. 38. Neat's Foot or Cow's Heel, 141. Spinach and Eggs, 87. Pears, 86.

Soups and Broths, 64, 65, 66.

Souse, Tripe, 150. Pig's Feet and Ears, 149. Turkey, 149.

Truffles and Morels, good in Sauces and Soups, 40.

ADDITIONS.

Broth for filling up a Stock Pot, 153.

Braise, White, Brown and Dry, 172 and 173.

Curries of Fowls, &c. 161.

—— Powder, how to make, 161.

Cyder, to improve, 171.

Coulis, how to make, 171.

Damson Wine, an improved way, 169.

Fricandeau of Veal, &c. 160.

Fowls, Pea and Guinea, 162.

Forced Meat, hot and cold, 174.

General Stock for all kinds of Soups, 153.

—— Meagre Stock for Soups, Sauces and other uses, 173.

Herbs for Turtle, 159.

Jelly Stock, 173.

Miscellaneous Articles for sick persons, 162.

Palau, or Polo, an Indian dish, 161.

Rules for Brewing—Refining—Cleansing Casks—and Making Yeast, 116.

Sauce La Reine, 160.

—— Tourney and Beshmell, 171.

—— Italian, Brown and White, 175.

—— Ravigot, Lobster, Oyster, Shrimp, and Mackrel, 175, 176.

Salmon, how to pickle, 152.

Sea Pie, a, 176.

Turtle, how to kill and dress, Soup, and its varieties, 154.

—— Mock, 159.

—— To roast Cutlets, Collops, and White Fricandeau; Braised Fins, Steaks, Souties, Semels, Petit Pates, Egg Balls, Collops Scotch, Grenedines, Herbs, &c. 157—160.

Vinegar, how to make, 170.

Wine, to improve, &c. 170.

BRITISH HUSBANDRY.

HUSBANDRY, or Agriculture, is the art of making a given piece of land produce, in the largest quantity and greatest perfection, those vegetables, &c., which are necessary for the subsistence and accommodation of man. It differs from Gardening in this respect, that, as the gardener is occupied in raising small quantities of the more delicate vegetables, the farmer works upon a large scale, with the view of supplying his own family, and the nation at large, with the real necessities of life :—viz. Corn, Potatoes, Beef, Mutton, Wool, &c. &c.

To enable the farmer to carry on his business with just hopes of success, his attention must be directed to other objects besides the mere labour of the ground and the rearing of vegetables. Such plants as afford nourishment to the human frame are comparatively few in number ; nor can they be profitably produced, year after year, from the same ground. Hence it is necessary occasionally to cultivate grasses and other vegetables, unfit for the use of man, but which may, in an indirect way, be rendered conducive to his sustenance. Those grasses and vegetables are the natural food of cattle ; and, being thus in some measure converted into animal substances, they furnish the richest and most nourishing and strengthening food for the human race. Hence it becomes an essential part of the business of the husbandman to rear and feed those animals which serve for the sustenance of society. Besides these animals, however, others not immediately destined for food demand his attention, on account of their assistance and utility in the cultivation of the soil.

From these and other considerations, that will readily occur to the reader, it will be evident that the business of the husbandman is neither confined in extent nor easy in nature,—that it requires great foresight, and an intimate knowledge of many important objects around him—of the soil, the seasons, the animals, the plants, as far as they are connected with the support of human existence.

It is a fortunate circumstance, that the art of husbandry, the foundation of all other arts, is in every respect conducive to the welfare of those engaged in it. The practice of it bestows health upon the body; and the variety of its occupations furnishes an abundant employment for the mind of the humblest persons concerned in it. It has also a beneficial effect, in a moral point of view, as it has no tendency to excite or encourage that spirit of cunning and artifice which too frequently degrades the character of persons engaged in the various branches of commercial and manufacturing employment.

THE PRINCIPLES OF AGRICULTURE.

A general view of the principles of agriculture is naturally divided into two branches: 1st, to inquire, among the vast variety of vegetable productions, what are the particular kinds that deserve most particularly to be cultivated; and, 2dly, to consider the best mode of cultivating with success the kinds thus selected.

Of annual plants cultivated for the food of man, *wheat* has always been accounted the most valuable; owing probably to the ease with which it can be fermented, and so rendered a lighter and more agreeable kind of bread than that made from any other grain. This property arises from a quantity of a substance contained in wheat, of the same nature with the glue prepared from animal substances. In other respects, however, it does not appear that wheat is more valuable than some other sorts of grain; for, by means of long boiling a given quantity of barley, or even of oats, the water will become as thick and full of mucilage or gluey matter, as it would have been by a similar process with an equal quantity of wheat.

After wheat, *oats* have in many countries been con-

sidered as of the greatest importance for bread-corn, and other human food. The plant is hardy, grows with little cultivation, and is particularly well suited for lands newly brought out of a state of nature, upon which it was always used as the first crop, until the introduction of the turnip husbandry. The meal of oats is usually ground very coarse or in large grains, and is mixed with a quantity of the inner covering of the seed. Hence the meal has a considerable degree of roughness, which renders it unsuited to very delicate constitutions: but this very harshness, acting on the stomach, produces a feeling of warmth, which renders it acceptable to persons much exposed to the open air in all seasons, and accustomed to hard labour, who consider it to be a hearty kind of food. Some of the healthiest, the most robust, and active men, not of this kingdom only, but of countries situated in corresponding climates on the continent, subsist chiefly on oatmeal prepared in various ways, alone, or mixed with rye, barley, &c., reduced to flour.

Barley is chiefly valued for the facility with which it produces a vast quantity of saccharine or sugary matter, by the process of artificial vegetation which we call *malting*, by which the grain is prepared for making vinous or spirituous liquors. *Peas* are also sometimes used, when ground into meal, as human food: but, on account of their tough, and consequently indigestible quality, they can never become valuable in that view, unless to persons of strong habits of body, engaged in the open air in labour of the most severe and active kind.

In general it may be observed, that, in point of quality and wholesomeness, there is not much difference between the various kinds of grain cultivated in different countries. They are all capable of nourishing the human frame, and of preserving it in health and vigour.

Of roots commonly used for the food of man, the *potatoe* has hitherto been the principal. Others, as *carrots*, *turnips*, *parsnips*, are never used as the only food, being rather adapted to give variety and relish to other viands, particularly animal food. The *potatoe* is,

however, in some respects an exception; for it contains a large quantity of starch, not perhaps inferior to the starch of wheat, in so far as that substance is necessary for nourishment. That potatoes are capable of nourishing a strong and healthy race of people is evident; from the great body of the natives of Ireland, who have, for a great length of time, subsisted almost entirely on that root.

FOOD FOR CATTLE.

As the natural food of cattle, in a wild state, must be the green, succulent, or juicy plants, they find all the year round, food of this kind must be preferable to hay or dried herbage: and we accordingly find that even animals in a tame domestic state will always prefer succulent plants to dry food, when they have opportunities to do so. To find plants of this sort, we must look for those which continue green all the year round, or which come to perfection in winter. Of these plants *cabbages* seem to hold the first rank, as being very juicy, and growing in large quantities on a small piece of ground. On an average of the quantity of cabbages, produced on an acre of ground, recorded in Mr. Arthur Young's Agricultural Tour in England, it appeared to be 36 tons. Cabbages, however, have this inconvenience, that they sometimes communicate a disagreeable flavour to the milk, and even to the flesh of animals fed on them. This, however, may be, in a great degree, prevented, by carefully picking off the decayed leaves; for no vegetable inclines more to putrefaction than cabbage: and for milk-cows they might probably be rendered fitter food by boiling them.

The *turnip-rooted cabbage*, and *turnips*, are of late much cultivated: and both seem to be most important articles in farming. According to Mr. Young, the finest soil does not produce above five tons of turnips per acre, a very great inferiority in quantity to cabbages; but possibly much less turnip would be consumed by cattle in general than of cabbage. An ox weighing 80 stone was observed to eat 210 pounds of cabbages in 24 hours, besides seven pounds of hay.

Carrots are also excellent for all cattle, and much

relished by them. In rich sand an acre has yielded 200 bushels : but in a finer soil the produce was 640 bushels per acre. A lean hog was fattened by carrots in ten days' time, during which he ate 196 pounds ; and his fat was very fine, white, firm, and did not boil away in dressing. Carrots are preferred by cattle to turnips ; and they are probably much more wholesome food than either turnips or cabbages. The milk of cows fed upon carrots never has any bad taste. Six horses, kept on carrots throughout a whole winter, without once touching corn, performed their work, and looked as well as usual. In Yorkshire, 20 work-horses, four bullocks, and six milk-cows, were fed on the carrots raised upon three acres of ground, from the end of September to the beginning of May ; the animals never tasting any other food but a little hay. The milk of the cows was excellent, and 30 hogs were fed upon what was left by the cattle.

Potatoes are also very palatable food for cattle of all kinds ; not only oxen, hogs, &c., are easily fed upon them, but even poultry. The cheapness of potatoes, compared with other kinds of food for cattle, cannot be properly estimated ; for, besides the advantage of the crop, the culture of potatoes is of vast service in improving the ground, by breaking down the soil and clearing it of weeds. A correspondent of the Bath Agricultural Society states, that roasting pork was never so moist and delicate as when fed from potatoes, and killed from the barn-door without previous confinement. For bacon hams, he says, two bushels of pea-meal should be mingled with four bushels of boiled potatoes, which quantity will fatten a hog of 12 stone of 14 pounds to the stone. Cows are particularly fond of potatoes : half a bushel at night, and as much in the morning, with a small quantity of hay, are sufficient to keep three cows in full milk, yielding as much and as sweet butter as the best grass. A beast of 35 stone will require a bushel per day, but will fatten one-third sooner than on turnips. The potatoes should be well washed, and not given until quite dry again. It is not necessary to boil them, unless for bacon-hogs and poultry. The *champion potatoe* answers best of all.

For horses and colts the effects of potatoes are not so well ascertained, although in many cases they have been employed with great success, in the room of oats.

Other vegetables employed with advantage for green winter-food are *buck-wheat*, *whins* or *goss*, cut down and bruised in a mill, and *burnet*; but, on this last, opinions are divided. The *white beet* and *mangel wurzel*, or root of scarcity, have also been strongly recommended, as well as *vetches*, *lucern*, *tares*, *sainfoin*, &c.; but in general it may be observed that the whole art of feeding cattle, either for work or for the table, is still but in its infancy; the results of similar experiments, in apparently similar circumstances, being frequently very different from each other.

One important question has long been agitated among agriculturists: namely, respecting the comparative profits to be derived from the cultivation of different vegetables. The husbandman, like the tradesman, must always consider himself as the servant of the public at large, and must endeavour to raise the vegetables that are chiefly in request, and that will enable him to obtain the greatest profit from his land. In forming his plan of husbandry, therefore, he must be governed by these two considerations. According to an average of many parts of England, for three years, one of them a fallow year, the *weight* of vegetable food from an acre of arable land was nine times and a half greater than that from an acre employed in feeding stock. According to calculations carefully made in Scotland, an acre of land in pasture, fed with sheep, produced 120 pounds' weight of meat; whereas the same extent of similar land, employed even in oats, gave 1280 pounds' weight of grain, or nearly eleven times the weight of the meat.

VARIETY OF SOILS.

As all soils are by no means equally fit for supporting vegetables, it is necessary for the husbandman to study their nature, and the means by which they may be altered and improved, until they be proper for his purposes. Besides stones or rocks, the looser and more divisible earth composing the surface of the globe, and called in general *soil*, may be arranged under four heads,

commonly intermixed with one another, and receiving their names from the substance in greatest quantity. These four substances are *sand*, *clay*, *chalk*, and *garden mould*.

Of these, sand and clay are, in some measure, the opposites of each other, while chalk forms a sort of medium between them. Sand allows water to filter freely through it, and speedily becomes dry, while clay is extremely tenacious of moisture; but a mixture of chalk renders sand considerably more capable of holding water, while it renders clay more loose and penetrable by water. None of these simple soils are valuable in husbandry: sand does not sufficiently retain water for the use of vegetables, sand clay does not allow them freely to expand and send out their roots and fibres in search of nourishment. *Chalk*, or, as it is commonly called, a calcareous soil, is not by itself proper for raising useful plants.

The fourth kind of soil is called *garden-mould*, because it is in its highest perfection when it approaches the nearest to the rich black earth known by that name. This mould is the fittest of all kinds of soil for rearing the whole of the valuable vegetables of our climate; and in proper circumstances, with a due quantity of heat and moisture, it never fails to send forth and to bring to perfection an abundant crop. In proportion to the quantity of this black mould in any soil, its utility and value are increased. *Loam* is a mixture of sand and clay.

It is proper to warn the husbandman, that if he were able to cover all his possessions with a good depth of the best garden mould, its productiveness would not be constant. If crops of grain were taken from it, year after year, it would by degrees lose its fertile qualities, and become unfit for agriculture. And in this lies the great difference between this compound soil, and the three simple soils, sand, clay, and chalk. Whatever properties these last possess are constant, and never perish: they can be changed only by the application of violent heat. But, as it is only by the intermixture of these simple substances that vegetable soil can be produced, it is a matter of the most important concern to

the cultivator, to know the proportions in which they are to be mingled, and the means of restoring fertility to the compound mould, when impoverished by use.

IMPROVEMENT OF THE SOIL.

Among the methods employed for the improvement of land, one—perhaps the most useful, is its pulverization, or separating, as much as possible, the minute particles of the soil from one another. This is chiefly done by repeated ploughings, especially in autumn, that the ground may be exposed to the action of the winter's frost. This must, however, be understood within certain bounds; for it would appear from experience that many *light* and *thin soils* receive hurt, and not advantage, from frequent ploughings, especially when applied in summer, when the sun draws off the nutritive particles in great abundance, and thereby impoverishes the soil. The ground may also be broken and separated into small parts, by planting such vegetables of which the roots swell to a considerable bulk. The ground is acted upon in all directions by the swelling and pushing of the roots; so that the effects of the growing crop may fully equal those of repeated ploughings, with this great advantage, that the crop itself may yield great profit, whereas from often ploughing, alone, no profit whatever can immediately arise. The plant most remarkable for the swelling of its root is the potatoe; and by none is the ground so much bettered: but potatoes are not proper for all sorts of soil. In clay, which stands the most in need of the separation of its particles, they neither thrive nor are good for food; but in hard gravelly or sandy soils they grow to a large size, and are of an excellent quality. Turnips also meliorate the ground by the swelling of their roots; but, lying near and sometimes upon the surface, they are less useful than potatoes, although they thrive in any sort of soil. It has been practised in many parts of England to sow turnip, peas, buck-wheat, &c., and, when grown up, to plough them down, as manure for the land. This being similar to the process of nature, in fertilizing uncultivated soils, it cannot fail to be of great service, and might be

reckoned preferable to driving manure to the field, were it not attended with this great disadvantage, that by so doing a whole year and the crop are both sacrificed.

IMPLEMENTS OF HUSBANDRY.

Of these there are a great variety; but the most common implements are *ploughs* of various descriptions, adapted to particular soils and situations of land, as well as to the animals employed in working them. The *sward-cutter* was originally intended to prepare old grass ground for the plough, by cutting it across the ridges in winter, when the ground was soft: it is also very useful in fitting ground for burning-bating, and in cross-cutting clover of one or two years' standing, as a preparation for wheat, when the land is stiff and moist enough. In preparing for barley, the sward-cutter excels a roller of every kind, in reducing the large hard clods in clay land, commonly formed by sudden drought, after it has been ploughed in wet weather. One of these machines will cut as much ground in one day as six ploughs can work in the same time.—The *cultivator* is an instrument intended to pulverize stiff soils, that have been once ploughed, in a manner more complete and expeditious than can be done by any other instrument.—The *brake* is a large and weighty harrow, for reducing strong and stubborn lands, where a common harrow makes little impression.—The ordinary *harrows* are of different forms and uses.—The *roller* is of capital use in husbandry, but in general so light and slight as to have very little effect.—The *fallow-cleaner* is for the purpose of grubbing up chicks and other hurtful weeds from fallow grounds.—The *sowing-machines*, when made of a simple construction, and consequently easily managed, and not liable to be put out of order, are of signal service in sowing seeds with great equality.

REMOVAL OF STONES, &c.

This is an operation of the utmost importance, for more expense is incurred in a season, by the injuries done to ploughs, harness, and cattle, besides loss of time, than would have been sufficient to remove the obstructions. The stones which interrupt improvements in land

are either loose or thrown up by the plough, or such as seem to sit fast in the ground, and are too large to be moved by ploughing. The first sort may be gathered by the hand, and carried off the field ; for they ought never to be laid down in heaps, but removed to places where they may be accessible for future purposes; if not in walls, yet in fences and drains, of which they are the most essential parts. Large or sitfast stones sometimes appear above the surface, and at others are entirely covered by the soil. Previous to breaking up waste land or common, in districts where large unwieldy stones are suspected to be concealed, it will be useful to go over the whole ground, thrusting into it a sharp iron prong, at least a foot deep, at the distance of every 15 or 18 inches, marking the spot where the iron runs against a stone, which is to be removed before the plough touches the land. One method of getting large stones on the surface out of the way of the plough is, to dig a hole by the side of the stone, large enough to hold it, and 18 or 20 inches deeper than its lower side. By a number of men the stone may be pushed over into the pit, where it will lie entirely below the touch of the plough. By this method, however, the stones, which might otherwise be of great value, are quite lost. For removing large blocks of stone, a machine is used in some parts of Scotland, which works upon the principles of the pulley and cylinder, or of the wheel and axis, having a power as one to twenty-four. The machine is extremely simple, being the common triangle, or rather tripod of three poles, meeting at the top, used for raising or weighing large and heavy bodies, to two sides of which the cylinder is applied ; and a low four-wheeled carriage is brought under the arms of the triangle, to receive the stone when raised up : three men can work the machine, and remove it from place to place. When a field is overrun with concealed stones, however, the most effectual way to get rid of them, and to render the field perfectly arable, is to trench it entirely over with the spade. Nor is this way the most expensive, because by trenching the ploughing is saved, and the soil is deepened to the utmost extent which can be required, finely broken down and pulverized, and laid out in the best form for cultivation.

DRAINING.

Moisture is of the utmost importance to the success of vegetation: at the same time, as must be the case with every powerful and active agent, the too great abundance of water is no less pernicious to many plants than the total want of it. When it stagnates upon the soil, water decomposes or rots the roots and stems of the most valuable vegetables: even when it does not remain the whole year round, its temporary stagnation during winter renders the land unproductive. For these reasons, draining is of high importance, in order to render the land manageable, and to dry it gradually and early in the spring, by which the corn will be increased in quantity and weight, and by which, in pasture grounds, the grasses change their dull colour and coarse appearance, and the finer kinds of plants are enabled to flourish. Even the climate is very sensibly improved by draining the land: for in winter it is less cold, and in summer vapours and exhalations are diminished, so that its wholesomeness to both animal and vegetable life is greatly increased. All kinds of grain come sooner to maturity; harvest is less precarious; and diseases produced by a damp soil and a moist atmosphere disappear.

The methods of draining land must be adapted to the causes of excessive moisture, according as it arises from stagnating rain-water, or from springs or reservoirs in the bowels of the earth. To remove stagnating rain-water two sorts of drains are used, the open and the hollow drains. *Open drains* are exposed to view in their whole length; but *hollow drains* are entirely covered, so as to be imperceptible, and no land is lost upon their service. Hollow drains are, nevertheless, often avoided, on account of the great expense of their construction; besides that in certain situations they would answer no good purpose. Clay soils cannot be drained by hollow channels; because such is the tenacity of the particles of clay, that water never filters or penetrates through it so far as to reach the drain: in soils, therefore, of this nature, open drains alone should be employed. Soils consisting of tough tenacious clay are best drained by laying them up in ridges, high in the

middle, with furrows on each side, to receive and carry off the water ; and the ridges and furrows should be so directed and managed, that all the superfluous moisture should find its natural way to a common ditch or drain prepared to receive it. In Flanders, and in those parts of England where clay prevails, the usual way is to plough up the land in high broad ridges, 20, 30, and even 40 feet broad, having the middle or crown three or four feet higher than the furrows on each side. By this practice, and keeping the side-furrows free from standing water, the land is kept dry, and crops of all sorts flourish. In some rich strong clay soils in Scotland, common drains are carried through the district in various directions, to receive and carry off the water to the nearest river. Other ditches surround every farm, or pass through them, as may be necessary ; but still communicating with every field of the farm. These ditches are from two to four feet wide at top, and from $1\frac{1}{2}$ to one foot at bottom—a shape which prevents the sides from sliding down. As it seldom happens, even in clay levels, that any field is so perfectly even and flat as to be free from every inequality of surface, the last work, after the land is sown and harrowed in, is to draw a furrow with the plough, through every hollow, making a communication with the nearest ditches. When this track is once opened with the plough, it is widened, cleared out, and so shaped with the spade as to run no risk of filling up. The width is from six to twelve inches, according to the depth ; but the breadth of the common spade at bottom is generally sufficient. In plantations, open drains only can be used ; because the roots of the trees would be apt to choke up close or hollow drains. In pastures, small narrow cuts, made with the plough, or otherwise, are extremely useful : if they be easily stopped by the feet of the cattle, on the other hand, they are as easily restored.

When a field to be dried lies much on a slope, great care should be taken to make the *hollow drains* in a direction so nearly horizontal or level as to prevent a too rapid fall of the water, which would in time wear the bottom, and have the effect to choak, or, as it is usually called, to *blow up* the drain, and so occasion springs of water to break out in the field. With respect to the

season for draining, no precise rules can be laid down, so much depending on the nature of the ground, the general state of the weather, the plenty and cheapness of labourers to do the work, and other circumstances, on which the experienced farmer is best able to decide.

The depth and width usually adopted for hollow drains are very various. When the practice first came into use, three feet were commonly allowed for the depth: but for many years past the depth seldom exceeds 30 or 32 inches; indeed, more drains are made only 24 or 26 inches deep than of any other dimensions. One general rule, however, must never be overlooked, which is, to sink the bottom of the drain so far below the surface, that the materials covering it, or filling it up, may run no risk of being injured or deranged by the feet of horses or cattle walking in a furrow while ploughing. For this purpose a depth of two feet is probably too little: a horse's foot in a furrow usually sinks four inches at least: if ten inches be allowed for the thickness of the materials in the drain, there will remain only ten inches of ground to support the foot of a horse exerting all his strength in the act of ploughing, which upon soft loose soil seems hardly sufficient. Where flat stones can be had, or when it is worth the charge to employ flat broad bricks or tiles, one method is, to lay a tile or stone at the bottom of the drain, and two others upon it, meeting together at top, so as to form a triangle. At other times the stones are reversed, two of them meeting together in the bottom, and their upper edges covered by a third, still forming a triangle, but the base uppermost.

MOSSES.

In many parts of England, Scotland, and Ireland, a serious obstruction to agriculture arises from the existence of mosses.

There are two ways, however, in which ground covered with moss may be brought under the plough. The one is, to remove altogether the mossy substance, or the whole remains of the plants which have been accumulating for ages, and then to cultivate the under soil. The other is, to convert the substance of the moss itself into

vegetable mould fit for bearing crops of grain. Where a command of smart running water can be had, the most economical method of getting rid of the moss has been found to carry open drains of good size through the moss, and to throw the substance into the stream, by which it is carried off, and the useful under-soil is laid open for cultivation. In improving the mossy surface itself, no application has been found so serviceable as lime spread over the surface. Even in places where the surface of the moss had been pared off and burnt, the grain was by no means equal to what was raised on parts covered with lime, which, besides other effects, is a most deadly enemy to health.

In improving a moor in its natural state, it should be opened, if possible, in winter, when it is wet, which has this convenience, that the plough cannot then be employed elsewhere. It is here, however, supposed, that the moisture has been previously carried off by draining. In spring, after the frost is gone, a slight harrowing will fill up the interstices with mould, to keep out the air and rot the sod. Thus it may lie during the following summer and winter, which will tend more to rot the turf than if laid open to the air by ploughing. In the ensuing April it should be cross-ploughed, braked, and harrowed, till it be sufficiently pulverized for turnip-seed, to be sown broadcast or in drills, after being manured, and the manure well mixed with the soil by repeated harrowings. It sometimes happens, however, that the heath growing upon a moorish soil is so strong and vigorous as to be very difficult to subdue. In such a case, after land is drained, and the heath is burned upon the surface, the plants may be extirpated by sheep, which are extremely fond of the tender shoots and flowers, but will not touch heath after it has run to seed. The most effectual mode of eradicating heath, however, is by spreading quicklime over the ground; a strong dose of burning lime, therefore, laid upon new land, after it is first ploughed, is attended with the best effect, in consuming the roots of heath and coarse grasses, and rendering the soil brittle and free; which effects the lime will produce in half a year. But, although a very considerable quantity of lime be necessary upon land

newly brought in, yet something more is still requisite: to render the soil permanently fertile, it will soon be needful to assist it by vegetable and putrid manure. The turnip crop may be consumed by sheep upon the ground, which will afford excellent preparation for laying it down with grass-seeds; a point of great importance to the farmer. It is even said to answer perfectly well to take three or even four crops of turnips in succession, all eaten off in the same way. No manure will be needed for the two succeeding crops; and the soil will be greatly thickened and enriched.

MANAGEMENT OF A CLAYEY SOIL.

Clay is in general the stiffest of soils, and of an unctuous nature: but under the term clay various kinds and colours of earth are included. One sort is so obstinate that scarcely any thing will correct it; another is so poor and hungry that it swallows up whatever is applied, and turns it into its own quality: but in general the fattest clays are the best. All clays, however, retain the water on their surface, which chills the plants, without sinking into the ground. The closeness of clay also hinders the roots and fibres from spreading out to find nourishment. Blue, red, and white clays, when strong, are unfavourable to vegetation; the stony and loose sorts are less so; but none of them are of any use, until their substance is so loosened by a mixture of other materials, and opened so, as to admit the sun, the air, and the frost. Among the manures for clay, *sand* is esteemed the best, especially sea-sand, which the most effectually breaks the cohesion of the parts of the clay. The reason for preferring sand from the sea is this, that it is not composed entirely, as other sands are, of small or broken stones and rocks, but contains a great deal of calcareous matter, such as shells broken and pounded down by the action of the tides, winds, and currents, and also a quantity of salt. The smaller or finer the sand, the better it mixes with the clay, but its effects are less durable. Shells, marl, ashes, all animal and vegetable substances, are useful manure for clay; but they always answer best when mixed with sand. Lime has often been applied to clay; but when alone it is of no real service.

The crops most suitable for clay soils are *wheat*, *beans*, *cabbages*, and *rye-grass*. Clover seldom succeeds in clay, nor indeed any sort of plant of which the roots require to spread through the soil.

MANAGEMENT OF A CHALKY SOIL.

Chalk is generally a dry and warm soil, and fruitful when there is a tolerable depth of mould; producing, abundantly, *barley*, *rye*, *peas*, *vetches*, *clover*, *trefoil*, *burnet*, and particularly *sainfoin*. When the surface is thin, this soil requires good manuring with clay, marl, loam, or dung. As chalk lands are dry, they have this advantage, that they can be sown earlier than others. When the barley is the height of three inches, throw in 10 pounds of clover or 15 pounds of trefoil, and roll it well. The next summer mow the crop for hay: feed off the aftermath with sheep, and in winter give it a top dressing with dung. This will produce a crop the second spring, which should be cut for hay. When this crop is carried off, plough up the land, and in the beginning of September sow three bushels of rye per acre, either to feed off with sheep in the spring, or to stand for harvest. If it be fed off, then sow winter-vetches in August or September, to be made into hay in summer. Then get the land into as fine tilth as possible, and sow it with sainfoin, which, with a little manure, once in two or three years, will produce good crops for twenty years together.

MANAGEMENT OF POOR LAND.

Light poor land seldom produces any thing good, but when well manured. After it is well ploughed, sow three bushels of buck-wheat per acre, in April or May: when in bloom, let the cattle in upon it, for a few days, to eat off the best, and tread down the other: this done, plough in what may remain immediately. This will soon ferment and rot in the ground: then lay it fine, and sow three bushels of rye per acre. If this crop can be got off early enough, sow turnips; if not, sow winter-vetches for hay. Then get the land into good tilth, and sow turnip-rooted cabbages in rows three feet asunder. This plant will seldom fail, and it will be the best spring feed for cattle, especially if it has been horse-hoed.

MANAGEMENT OF RICH LAND.

Light rich land being the most easy to cultivate, and capable of bearing most kinds of grain, pulse, and herbage, little need be said upon it. It is, however, to be noticed, that such lands are the fittest for the new or the drill husbandry. This soil, if not given to produce couch grass, is the most proper for lucern, which, in two-feet drills, and kept clean, will yield an astonishing quantity of excellent herbage.

MANAGEMENT OF COARSE LAND.

Coarse rough land is to be ploughed deep in autumn, and, when it has lain a fortnight, cross-plough, and let it lie rough all winter. In March give it another good ploughing; drag, rake, and harrow it well, to get out the rubbish; then sow four bushels of black oats per acre, if it be a wet soil, but white oats if it be dry. When four inches high, roll them well down after a shower, which will break the clods, and the fine mould falling among the plants will greatly promote their growth.

CULTURE OF WHEAT AND RYE.

At any time from the middle of April, to the middle of May, the fallowing for wheat may begin. The time should be chosen when the ground, beginning to dry, has still some remaining softness; for then the soil will readily give way to the plough, and fall into small parts. Ground ploughed very wet rises *whole fur*, as it is called, or in great lumps, not easily broken down even by after-ploughings. A clay soil requires high ridges, formed by beginning to plough at the outer furrow and ending at the crown. This ploughing ought to go as deep as the soil will allow, and water-furrowing should follow immediately. About the first week in June, the great break will loosen and reduce the soil, encourage the growth of a second crop of yearly weeds in plenty, if the first ploughing was well done, and bring up to the surface the roots of the weeds loosened by the plough. The second ploughing should come on in the beginning

of July, when the weeds are well up; and this should be carried across the ridges, in order to reach all the slips of the former labour. Employ the brake again about the 10th of August to destroy weeds, which is a most important but much neglected point in fallowing. The field is now ready for manure, whether lime or dung, which ought to be directly incorporated with the soil, by a repeated harrowing, and a gathering furrow. This will fall in the beginning of September, and the seed should be sown as soon after as can be done.

As, in ploughing a clay soil, it is of consequence to prevent *poaching* the ground, the *hinting furrows* ought to be drawn with two horses in a line.

Loam, or a medium between sand and clay, is the fittest soil for culture, and the least liable to accidents: but it is more subject to weeds, especially couch-grass, than clay; and, to destroy these, fallowing is still more necessary for loam than for clay.

A sandy soil is too loose for wheat. The only chance for a crop from it is after red clover, the roots of which bind the soil. Rye is much fitter than wheat for a sandy soil; and, like wheat, it is usually sown after summer fallow.

In general, the beginning of October is the best time for sowing wheat: if sown a month earlier, it is too forward in the spring, and apt to be hurt by the frost; when much later, it has no time to take root sufficient before the frost comes on, which forces it out of the ground.

METHOD OF SETTING WHEAT.

This is by some reckoned one of the greatest of modern improvements in husbandry. It was first suggested by an experiment in a garden; but about 40 years ago, a small farmer, near Norwich, tried it on a larger scale, on near an acre of land. The trial was imitated by only a few of his neighbours: but, as their crops were larger, their corn better, and a great saving was made in seed, their example gradually made a powerful impression. It is remarked, that set crops appear thin during autumn and winter, but in the spring the plants side-shoot, and spread out prodigiously.

The ears are indisputably larger, without any small dwarfy corn; the grain is larger and heavier per bushel than what comes from sown wheat.

The method of setting wheat is this. The lands on which it succeeds best are either after a clover stubble, or those on which trefoil and grass seeds were sown in the spring before the last. The grounds, after the usual manuring, are once turned over by the plough, in a long extended flag or turf, at ten inches wide; along which, a man called a *dibbler*, with two setting-irons, somewhat bigger than ram-rods, but considerably thicker at the lower end, and pointed at the extremity, steps backwards along the turf, making holes about four inches asunder, every way, and an inch deep. Into these holes the *droppers* (women, boys, and girls) drop two grains of wheat, which is quite sufficient. After this, a gate bushed with thorns is drawn by one horse over the land, to close up the holes. By this mode three pecks of grain are sufficient for one acre; and the grain, being immediately and completely covered, is equally secured from birds and frost. The regularity with which the wheat rises gives the best opportunity of keeping it clean by weeding or hand-hoeing. This practice is particularly beneficial when wheat is dear. One farmer in Norfolk found the crop, when set, to be two bushels more upon the acre than when sown: besides having much less small corn intermixed with it, the sample is better, and always some shillings per quarter better price. This way of setting wheat has this great advantage, that it saves to the farmer, and consequently to the public, six pecks of seed on every acre; which, if universally adopted in this country, would suffice to feed half a million of people. To these considerations we must add, the great support afforded to the labouring poor by this *second* harvest-work. The expense of setting an acre has been reduced to ten shillings, which in good weather may be executed by one dibbler and three droppers in two days. This is five shillings per day: and, if the dibbler give to each of the three children droppers sixpence, he will still have three shillings and sixpence for his own day's work, much more than he could earn by any other labour so

easy to himself. And in the case that a man has a wife to dabble along with him, and two or three of his children to drop, his gains, it is evident, will be sufficient to ensure plenty.

NORFOLK CULTURE OF WHEAT.

Perhaps in no part of the kingdom is wheat cultivated with more care, and brought to more perfection, than in Norfolk. The greatest part is sown upon a second year's ley; sometimes upon a first year's; at others upon summer fallow, or after peas, turnips, buck-wheat, harvested or ploughed down. The second year's leys having brought the stock-cattle and horses through the fore part of summer, and the first year's leys being ready to receive his stock, the farmer begins to break up his old land or ley-ground, by a peculiar mode of cultivation, called *rice-balking*, in which the furrow is always turned toward the unploughed ground, the edge of the coulter always passing close by the edge of the flag last turned. In this state the leys remain till the end of harvest, when he harrows and afterwards ploughs them across the balks of the former ploughing, bringing them now up to the full depth of the soil. On this ploughing, he immediately harrows the manure, ploughing it with a shallow furrow. Thus the land lies till seed time, when it is harrowed, rolled, sown, and gathered up into ridges, commonly of six furrows.

In Norfolk, the farmers never begin to sow wheat till after the 17th of October, and continue sowing till the beginning of December, and even later; giving as a reason for this late sowing, that wheat treated in this manner is less apt to run to straw than what is sown earlier. The seed is generally prepared with brine, and candied with lime. To prepare the seed, they dissolve the salt in a very small quantity of water, barely sufficient for the purpose. The lime is slaked with this brine, and the wheat candied with it in its hottest state, having been previously moistened with pure water. Wheat prepared in this way is found by experience to be more free from *smut* than when any other preparation is employed.

CULTURE OF OATS.

Winter ploughing is a necessary part of the culture of oats. In warm climates the soil is meliorated and improved by the heat of the sun: in cold climates it is no less meliorated by frost. Frost acts upon water by swelling and expanding it so as to occupy a larger space. Upon earth or sand perfectly dry, frost, for this reason, has no effect; but upon wet earth it acts most vigorously, expanding the moisture, which, requiring more room, moves all the particles of earth out of their place, and so separates them the one from the other. In this view frost acts infinitely better than any plough that can be made by man: its action reaches the very smallest particles of the soil, particularly in tilled land, which, being opened, freely admits the frosty air. With respect to clay soils, in particular, there is no rule more essential than to open it before winter, in expectation of the frost. It is even advisable, in a clay soil, to leave the stubble rank; for, when it is ploughed in before winter, it keeps the clay loose, and admits the frost into every chink and cranny of the soil.

A loamy soil requires much the same dressing with clay, only that, being less injured by wet, it does not require high ridges, and therefore ought to be ploughed crown and furrow by turns.

A gravelly soil, being the reverse of clay, never suffers but from a want of moisture; it should therefore have no ridges, but be ploughed circularly from the centre to the circumference, or from the circumference to the centre. It ought to be tilled after harvest; and the first dry weather in spring should be laid hold of, to sow, harrow, and roll, which will keep it in sap.

Oats grow on the worst soil with very little preparation. For this reason, before the introduction of turnips, oats were always the first crop upon land just broken up from a state of nature. Oats are particularly cultivated in the western division of the vale of Yorkshire, where the soil is chiefly a rich sandy loam, unproductive of wheat. Five or six bushels, or even a quarter of oats, are sometimes sown upon an acre; the produce being from seven to ten quarters. The market is therefore very

great for oats in West Yorkshire; the manufacturing districts there, and in the adjoining parts of Westmoreland, Lancashire, Derbyshire, &c., using principally oaten bread.

CULTURE OF BARLEY.

This plant requires a mellow soil; so that extraordinary care is necessary when it is to be sown on clay. The land ought to be stirred immediately after the foregoing crop is removed, that it may be laid open and mellowed by the air and frost. With a view to this effect a peculiar sort of ploughing has been introduced, called *ribbing*, by which the greatest surface possible is exposed to the air: but to this method it is objected, that by it one half of the ridge is left unmoved. To remedy this great defect, the following method is strongly recommended. As soon as the preceding crop is off the field, let the ridges be gathered with a furrow as deep as the soil will permit, beginning at the crown, and ending at the furrows. Such ploughing loosens the whole soil, and gives free access to the air and frost. Soon after this operation, begin a second ploughing in this way. Let the field be divided by parallel lines, thirty feet asunder, across the ridges. Plough once round one of these intervals between the lines, beginning at the edges, and turning over the earth towards the middle of the interval, which will cover a foot or so of the ground formerly ploughed. Within that foot plough another round similar to the former; and so on with other rounds until the whole interval of thirty feet be finished, ending at the middle. Or, instead of this, the ploughing may begin in the middle of the interval, and end at the edges. As by this work the furrows of the ridges will be pretty much filled up, let them be cleared and water-furrowed without loss of time. In this way the field is kept perfectly dry; for, besides the capital furrows that divide the ridges, every ridge has a number of cross furrows, to carry the rain directly to the former. If the ground be clean, it may lie in this state, through winter and spring, till the time of seed-furrowing. If weeds rise, they must be destroyed by ploughing, or breaking, or both; for there can be no worse husbandry than to put the seed into dirty ground.

When land is in good order, and free from weeds, the month of April is the most proper for sowing barley, every day from the first to the last. The best soil, according to Norfolk farmers, for barley, is that which is dry and healthy, rather light than stiff, but yet of sufficient strength to retain the moisture. On land of this sort the grain is always the best-bodied and coloured, the nimblest in the hand, and has the thinnest rind; qualities strongly recommending it to the maltster. If the land be poor, it ought at least to be dry and warm; for when so it will bear better corn than richer land in a cold and wet situation.

CHOICE OF SEED.

In choosing seed-corn, observe, that the best is of a pale lively colour, and brightish cast, without any redness, or black tinge at the tail. If the rind be a little shrivelled, it is the better; for that shrivelling proves it to have a thin skin, and to have sweated in the mow. The necessity of changing the seed, and not sowing, two years together, the barley that grew on the same soil, is in no part of husbandry more evident than in this grain, which, if not frequently changed, will grow coarser and coarser every succeeding year.

It has generally been thought that seed-barley is benefited by steeping: but liming has, in many instances, been found prejudicial. Sprinkling a little soot into the water in which it is steeped has been of great service, in securing the seed against insects. In a very dry seed-time, barley that has been wetted for malting, and begins to sprout, will come up sooner, and produce as good a crop as any other.

The county of Norfolk is peculiarly adapted to the cultivation of barley; the strongest soil not being too heavy, and the lightest being able to bear it: and so skilful are the farmers there, in its management, that the barley of Norfolk is desired for seed, all over the kingdom. Barley is there sown after wheat or turnips; and, in some very light lands, it is sown after the second year's ley. After wheat, and the wheat-sowing, in other parts of the farm, being finished, the stubble is trampled down with bullocks, and the land ploughed with a shal-

low furrow, for barley. In the beginning of March, the land is harrowed and cross-ploughed. In April it receives another ploughing lengthwise, and at seed-time it is harrowed, rolled, and sown, the surface being rendered as smooth and even as possible. After turnips, the soil is broken up as fast as the turnips are taken off: if early, by *rice-balking*, before explained; but, if late, by a plain ploughing. With respect to barley, it is to be remembered, that in its culture so much depends on the nature of the soil, so much on the preparation, so much on the season of sowing, so much on the harvesting, that, of corn-crops, barley is the most difficult to be cultivated, with certainty of success.

CULTURE OF BUCK-WHEAT.

Buck-wheat delights in a mellow sandy soil; but it succeeds well in any dry, loose, healthy land: a stiff clay is its aversion; and it is entirely lost labour to sow it on wet poachy ground. The proper season for sowing it is in the end of May or beginning of June. In an experiment, upon a small piece of land, two crops of buck-wheat were raised in the summer of 1787. After spring-feedings, or a crop of turnip-rooted cabbage, or vetches, there will be enough of time to sow buck-wheat. From experiments, made in the vicinity of Bath and Bristol, it would seem, that the culture of this plant ought, in many cases, to be adopted, instead of summer-fallowing: for the crop produced not only appears to be so much clear gain, in respect of that practice, but it affords a considerable quantity of straw, for fodder and manure; besides that a summer-fallowing is far from being so advantageous a preparation for a succeeding crop.

CULTURE OF PEAS.

This plant is of two kinds, the grey and the white: the latter belongs properly to the garden and table: it is with the former that the farmer is chiefly concerned. Of the grey peas, there are two sorts, distinguished by their time of ripening. One ripens soon, and is called *hot seed*: the other, which ripens later, is called *cold seed*. Peas come in very properly between two crops

of grain, not so much for the value of the peas produced, as for the melioration of the land. In a dry season, peas make good returns; but they are very precarious: hence, in a moist climate, such as the western parts of Britain, red clover seems to be more beneficial, as it makes as good winter food as peas, and may be thrice cut green in a summer.

A field intended for cold seed ought to be ploughed in October or November; and in February, as soon as the ground is dry, the seed should be sown on the winter furrow. For hot seed, the ploughing may be done in March or April, immediately before sowing. Should the ground, however, be infested with weeds, it ought, as in the former case, to be also ploughed up in October or November.

Peas, laid a foot below the surface, will vegetate; but the best depth is six inches, in light soil, and four inches, in clay soil: for which reason, they ought to be sown under furrow, when the ploughing is delayed till spring. Of all grain, beans excepted, peas are in the least danger of being buried. Peas differ from beans, in loving a dry soil and dry season. Horse-hoeing would be a great advantage: but peas grow fast, and soon fall over on the ground, so as to prevent ploughing. Notwithstanding this, a farmer, in the south of Scotland, began, some time ago, to sow his peas in drills, and never failed to have great crops of grain, as well as straw. He sowed double rows, a foot asunder, and two feet and a half between the double rows, so as to admit horse-hoeing. In Norfolk, leys are seldom ploughed more than once for peas; and the seed is, in general, dibbled in upon the flag of this single ploughing: but stubbles are generally broken by a winter-fallow of three or four ploughings; the seed being sown, broad-cast, and ploughed in about three inches, with the last ploughing.

- CULTURE OF BEANS.

The most proper soil for beans is a moist and deep clay; but they may also be raised upon any heavy soil. They are cultivated in two ways; either in the old way, by broad-cast, or in the the later way, by drilling in

distinct rows. When the broad-cast is to be used, as beans are sown early, the ground should be ploughed before winter, to admit the air and frost, so necessary to clay soils. In February, when the weather is dry, loosen the soil with the heavy harrow, to bring on a mould; then sow the seed, and cover it in with the second harrow. The third harrow will smooth the surface, and cover the seed equally. As beans delight in a moist soil, and have no end to their growth in a moist season, they totally cover the ground, when sown broadcast, keep in the dew, exclude the sun and air; consequently, the plants grow to a great size, but they bear little seed, and that little is never well ripened. This displays the advantage, and even necessity, of drilling beans, which gives free access to the sun and air, dries the surface, and affords plenty of well-grown ripe seed.

CULTURE OF POTATOES.

Next to grain, potatoes may be looked upon as the crop the most generally useful for the husbandman: for they afford a most excellent food, not only for cattle, but for the human species; and they are, perhaps, the only substitute, although a poor one, that could be used for bread, with any prospect of success. The choice of soil is important in the cultivation of no plant more than in that of the potatoe. In clay or rank black loam, lying low, without free access to air, potatoes never make palatable food. In a gravelly or sandy soil, exposed to the sun and air, they thrive to perfection, and have the best relish. But a rank black loam, though improper for raising potatoes for the table and human food, produces them in great abundance; and the roots are an acceptable and palatable food for horned cattle, hogs, and poultry.

As two great advantages of a drilled crop are, the destruction of weeds, and the obtaining of a fallow at the same time with the crop, no judicious farmer will now think of raising potatoes in any other way. In September or October, as soon as the year's crop is removed, the field should have a rousing furrow, then a cross-breaking, and lastly be cleared of weeds, by the cleaning harrow. Form it into three-foot ridges, and

let it lie till April, which is the proper planting-time for potatoes. Cross-brake it, to raise the furrows a little, then lay well-digested dung along the furrows, upon which lay the roots, at eight inches' distance. Cover up these roots with the plough, going once round every row. This makes a warm bed of dung below, and a thin loose covering above, that admits the rays of the sun. As soon as the plants appear above ground, go round every row a second time with the plough, to lay upon the plants an additional inch or two of mould, and, at the same time, to bury all the annual weeds; this will complete the ridges. When the plants are six inches high, the plough with the deepest furrow should go twice along the middle of each interval, in opposite directions, laying the earth first on one row, and next on another: indeed, for this purpose, a plough with a double mould-board would be the most expeditious. But, as the earth cannot be laid close to the roots by the plough, the spade must next be employed, to cover four inches of the plants. In weeding potatoes, a hoe should never be used, for it cannot go so low as to root out the weeds, without, at the same time, injuring or destroying the fine long fibres of the potatoe, on the growth and extent of which the hopes of a crop depend.

When potatoes are raised as a preparation for wheat, it is best to have the rows two feet two inches from each other; hand-hoeing only the space from plant to plant, in each row; then turning a small furrow, from the inside of each row, by a common light plough; and afterwards, with a double-breasted plough, and one horse, (to split the ridge formed by the first ploughing), thoroughly clean the intervals.

Potatoe-sets should be cut a week before they are planted, with one or two eyes to each, and the pieces not very small: two bushels of fresh-slaked lime should be thrown over the surface of the land, as soon as planted, which will effectually prevent the attacks of the grub.

It is of importance to know, not only how to raise potatoes, but how to preserve them. When taken out of the ground, lay, in the corner of the barn, a quantity that may, serve till April, covered from frost with straw

pressed down; bury the rest in a hole, dug in the ground, mixed with the husks of dried oats, or sand, or the dry leaves of trees, over which build a stack of hay or corn. When the pit is opened to take out the potatoes, the eyes of such as have a tendency to shoot must be cut out; and this quantity will serve all the month of June. To be still more certain of making the old crop meet the new, the setting of a small quantity of potatoes may be delayed till June, to be taken up at the ordinary time before frost. These, not having then arrived at their full maturity, when they are taken up, will not be so ready to push as what are set in April.

Should the old crop, however, be exhausted before the new be quite ready, the interval may be supplied by the potatoes of the new crop, which lie next the surface, to be picked up by the hand; and this, far from hurting the coming crop, will rather improve it.

Among the variety of modes proposed, to prevent the disease among potatoes called the *curl*, the following was lately given in the "*Farmers' Magazine*." A correspondent, in that publication, says, that, in order to vary the seed, which is considered as the most effectual prevention of the curl, he used what is called *potatoe-beans*, a park brown substance, larger than a horse-bean, growing near the ground, on the hulk or stem of the potatoe plant, and, as is supposed, occasioned on places where the stem has been broken or injured. These beans are shaped like potatoes, having a number of eyes, from one of which grow two small leaves. Some of these bodies were planted a few years ago, merely to see if they would grow, when they produced a great number of common-sized potatoes, but of a bad quality. These potatoes, however, being cut in the usual way, and planted next year, produced potatoes of an excellent quality, and in great plenty. They are planted and treated, in every respect, like the others; and ever since, the cultivator never had occasion for any other change of seed, but what he could raise yearly from the beans.

CULTURE OF TURNIPS.

Turnips delight in a gravelly soil, and there they are raised to the greatest perfection, and with the least hazard of miscarriage: at the same time, there is no soil which will not bear turnips, if it be well prepared. No person ever deserved better of any country, than he who first cultivated turnips in the field. No plant is better suited to the climate of Britain; no plant prospers better in the coldest parts of it; none contributes more to fertilize the soil. Of all roots, turnips require the finest mould; wherefore, of all harrows, a good frost is the best. To give access to the frost, the land ought to be prepared by *ribbing*, after harvest, as was shown in speaking of barley. If the land be subject to annual weeds, they must be destroyed, by breaking, in April, and again in May. In the first week of June, plough the field with a shallow furrow; liming it, if necessary, and harrowing the lime into the soil. Draw single furrows, with intervals of three feet, and lay dung in the furrows. Cover the dung sufficiently, by going round it with the plough, and forming the three-feet spaces into ridges. Thus the dung comes to lie below the crown of every ridge. The season of sowing must be regulated by the intended time of feeding: if this be for November, December, January, and February, the sowing should be all the first three weeks of June; if the feeding be for March, April, and May, the sowing need not be done till the end of July. Turnips sown earlier flower that same summer, and run to seed, so as to be, in a great measure, unfit for food: if sown much later, they do not apple, and there is no food but from the leaves. Though, by a drill-plough, the seed may be sown of any thickness, yet the safest way is to sow thick, that the crop may stand the ravages of the black fly, and still leave a sufficient crop behind. Thickness of turnips is also a protection against drought, gives the plants a rapid progress, and settles them well in the ground, before it becomes necessary to thin them.

The sowing of turnips, in broad-cast, almost universal in England, and not yet entirely banished from Scotland, is still a very bad practice. The eminent advantage of turnips is this, that, besides being a profitable

crop itself, it makes a most complete fallow : and this last can never be obtained but by horse-hoeing : wherefore the sowing of turnips in rows, three feet asunder, is recommended. Wider rows are unnecessary, and narrower leave no room for a horse. When the plant is four inches high, annual weeds will appear. Then go round every interval, with the slightest furrow possible, two inches from each row, moving the earth from the rows towards the middle of the interval. A tin plate of iron should be fixed on the left side of the plough, to keep the earth from falling back, and burying the turnip. Next, let women weed the rows with their fingers, which is better done, and even cheaper, than by hand-hoeing. The hand-hoe, besides, is apt to disturb the roots of the turnips that are to stand, and to leave them open to drought, by taking the earth from them. Those that are to stand should be twelve inches asunder in the rows, a distance found to be the most advantageous. In weeding turnips with the fingers, children under thirteen years of age may be employed ; above thirteen, hand-hoes, suited to their size and powers, are excellent implements, both for the work and the labourers ; for they strengthen the arms of young persons amazingly. In driving the plough, the legs are only exercised : but, as the arms are chiefly employed in husbandry, those parts ought to be prepared beforehand, by gentle exercise.

In cultivating turnips, care should be taken to procure a good, bright, and well-dried seed, of the best kind. The Norfolk farmers generally raise the oval white, the large green-topped, and the red, or purple-topped kinds, which, from long experience, they have found to be the most profitable. The seed of turnips, like that of grain, will not do well without frequent changing. Norfolk seed is sent to all parts of the kingdom : but after two years, in other quarters, it degenerates, so that, to have the turnip in perfection, it becomes necessary to get the seed, fresh every year, from *Norwich* ; because *London* seedsmen, knowing its value, have been tempted, it is said, to substitute, in its place, other inferior seed, raised near the metropolis.

The value of turnips, as a crop, may be estimated from

this fact. An acre of land contains 4840 square yards, or 43,560 square feet: suppose, then, each square yard should contain only one turnip, and that, on an average, each turnip should only weigh two pounds; here will be a mass of food, of an excellent nature, amounting to 46 tons' weight, on one acre, and worth from four to six guineas. Extraordinary crops of barley frequently succeed turnips, when properly fed off the land, by confining the cattle, within hurdles, to as much as is sufficient for them for one day; for then the crop is eaten clean, nothing is spoiled by their feet, and the soil is equally trodden down and manured.

A very erroneous notion prevails, that mutton, fattened with turnips, is rank and ill-tasted: on the contrary, it is only upon rank pastures, and marshy lands, that rank mutton is produced.

To preserve turnips for late spring seed, the best method is to stack them up in dry straw, one load of which is sufficient to preserve 40 tons of turnips: it is done in this way. After drawing the turnips in February, cut off the tap, roots, and tops (which may be given to sheep), and let them lie a few days in the field, as no weather will then hurt them. Then, on a layer of straw, next the ground, place a layer of turnips, two feet thick; then another layer of straw, and again one of turnips, alternately, until you bring the heap to a point at the top; taking care to turn up the hedges of the layers of straw, to keep the turnips from rolling out: cover the top well, with long straw hanging down, to serve as a thatch to the whole. In this way the dry straw sucks up the moisture rising from the roots, and all vegetation is prevented; and the turnips will be nearly as good in May, as they were when first drawn from the ground. To prevent all this trouble and expense, however, farmers would find it their interest to continue sowing turnips on to the latter end of August; by which means their late crops would remain good in the field till the end of April, and often till the middle of May.

On the comparative advantage of different vegetables, for feeding sheep, the following remarks are given by the Bath Agricultural Society.

“When sheep are allowed as many turnips as they

can eat (which should always be the case. when they are fattening), they will, on an average, eat near 20 pounds each, in 24 hours. An acre of turnips, twice hoed, will, if the land be good, produce about 50 tons, which will maintain 100 sheep 52 days. The sheep, here mentioned, weigh 20 pounds a quarter. An acre of turnip-rooted cabbages will maintain 100 sheep for a month, and sometimes five weeks : but an acre of Scotch cabbages will maintain 200 sheep a full month."

The greatest disadvantage of a crop of turnips is, that they are so ready to be damaged by the fly, which sometimes destroys them so completely as to require the field being sown over again twice, and even thrice, in the season. Innumerable methods of avoiding this evil have been prepared, which may all be comprehended under these heads:—1, Steeping the seed in various liquids. 2. Fumigating the fields with the smoke of certain herbs. 3. Rolling; and 4, Strewing soot, lime, ashes, &c., over the ground. It is, however, very difficult to determine whether these applications are really of any use; because, sometimes, the turnips are not injured, though no preparation is used, and, when this happens after preparations, the effect is generally, but perhaps untruly, attributed to the preparation. From a number of experiments on steeping the seed, it was found, that such as was steeped in linseed and train-oils was much more free from the fly than the other seed, steeped in other substances. Fumigation has, perhaps, never been tried on a large scale: nor, in fact, does it at all seem practicable in that way. Little utility can be expected from either rolling, or the strewing of substances over the ground. The only methods that promise to be really useful are, to sow the turnip so early that the plants may be well grown before the fly make its appearance, and to sow such a quantity of seed as will be more than sufficient for the consumption of the insect.

CULTURE OF CARROTS.

Of all roots, carrots require the deepest soil, which ought to be all good for the depth of a foot at least. If the farm contain no such ground, it may be made artificially, by trench-ploughing, which brings up to the

surface the soil which never before had any communication with the sun or the air: and this soil, improved by a crop or two with dung, will be fit for growing carrots. It is to be remembered that no dung whatever should be laid on, the year in which the carrots are sown, for in that case they would seldom escape rotten scabs. The only soils for carrots are loam and sandy ground. The ground must be prepared with the deepest furrow possible, the sooner after harvest the better; immediately on the back of which a *ribbing* should follow, as for barley. At the end of March or beginning of April, which is the time of sowing the seed, the ground must be smoothed with a brake. Sow the seed in drills, with intervals of a foot for hand-hoeing, when the ground is small, but with intervals of three feet for horse hoeing, when the field is extensive; because in that case hand-hoeing would become too expensive. Carrots have been greatly recommended as food for cattle, and in this respect they bid fair to rival potatoes; but for human food they are much inferior. As a substitute for oats to horses, the use of carrots is every day gaining ground. By the quantity of sugar they contain, they are probably very rich, and stimulating to the stomach of that delicate animal, so that a less quantity of it goes to waste than of any other food. The use of carrots in the dairy is thus described by an experienced farmer of Essex. "In our dairies as many carrots are bruised before churning, as produce (when squeezed through a cloth into as much cream as makes eight or ten pounds of butter) a half pint of juice. This adds somewhat to the colour, richness, and flavour of winter butter: and we think, where hay is allowed besides, contributes much to counteracting the flavour from the feed of turnips. At present (our carrot-seed being exhausted), from turnips and hay, with this juice, our butter is equal to that of the Epping dairies.

CULTURE OF PARSNIPS.

This root has never, in this country, received from husbandmen the attention to which it is well entitled, from the ease with which it is cultivated, and the great quantity of saccharine or nourishing matter it contains,

in a much greater proportion than in almost any other vegetable with which we are acquainted. To cultivate parsnips, so as to make them advantageous to the farmer, it will be right to sow the seed in autumn, immediately after it is ripe. By this course the plants will appear early in the spring, and get strong before the weeds can rise to injure them. Neither the seeds nor the young plants are much injured by frost, on which account, as well as many others, the autumn sowing is preferred to the spring. The best soil for parsnips is a rich deep loam; and next to this is sand. They thrive well in a black gritty soil, but not in stone-brash, gravel, or clay: they are always largest in the deepest earth. When the soil is proper, they require little manure. The seed may be sown in drills 18 inches asunder, that the plants may be hand or horse-hoed: and they will be more luxuriant if they undergo a second hoeing, and are carefully earthed, so as not to cover the leaves. Parsnips ought not to be planted by dibbling, as the ground becomes so bound as seldom to admit the small side-fibres to fix in it, and so prevents the root from coming to its proper size. The same remark is applicable to the dibbling of carrots. Parsnips, if not superior, are at least equal to carrots, for fattening pigs, as they make the flesh whiter; and the animals themselves are more fond of them than of carrots. Horses eat parsnips greedily, when clean-washed and sliced down among bran, and thrive well upon them: black cattle likewise eat them with relish. In the island of *Jersey* parsnips have long been considered of the highest importance. There they have been known for centuries past, and they are preferred by the inhabitants to every other root for fattening cattle and pigs. The cattle fed on them yield a juicy delicious meat: the pork and beef of *Jersey* are among the best in Europe: and it is remarked that the beef is always best in those months of the year when the cattle feed on parsnips. Cows fed with hay and parsnips in winter give butter of a fine yellow hue, of a saffron tinge, and as excellent as if they fed on the most luxuriant pasture.

CULTURE OF THE TURNIP-ROOTED
CABBAGE.

Turnip-rooted cabbage may be reckoned the next in value to the turnip itself; because it affords food for cattle late in the spring, and resists mildew and frost. In the first or second weeks of June, the same quantity of seed is sown, the plants are hoed at the same size, they are left at the same distance from each other, and they are treated in every respect as if the crop consisted of turnips. To raise the turnip-rooted cabbage for transplanting, the best way is to breast-plough and burn as much old pasture as may be judged necessary for the seed-bed: two perches well stocked with plants will be sufficient to plant an acre. The land should be dug as shallow as possible, turning the ashes in; and the seed should be sown in the beginning of April. The land intended for the plantation is to be cultivated and dunged, as for the common turnip. About midsummer, or sooner if the weather be favourable, is a proper time for planting. The land is thrown into *one-bout* ridges, upon the tops of which the plants are set, at about 18 inches asunder from each other. As the weeds rise, hand-hoeing is used: afterwards a plough is run through the intervals, fetching a furrow from each ridge, which, after lying a fortnight or three weeks, is again thrown back to the ridges. Should the young plants in the seed-bed be attacked by the fly, wood-ashes thrown over them will effectually prevent their ravages. By an experiment made, it was discovered that a turnip-rooted cabbage, measuring 18 inches round, weighed $5\frac{1}{4}$ pounds, and a common turnip of the same girth weighed only $3\frac{1}{2}$ pounds. This experiment was made in March: but, had the roots been weighed at Christmas, the difference would not have been so great; and this is one of the advantages of the cabbage, that it keeps its juices and nourishing qualities for a much longer time than perhaps any other vegetable.

CULTURE OF THE RUTA BAGA, OR SWEDISH TURNIP.

This plant is said to be hardier and of greater sweetness and solidity than the common turnip. It also preserves its freshness and juiciness to a very late period of its growth, even after it has produced seed. One person who tried the Swedish turnip says, it begins to send out its flower-stems in the spring, nearly about the same time with the common turnip; but the root, notwithstanding that change in the state of the plant, suffers very little alteration. "I continued to use these turnips," says he, "at my table every day till toward the middle of May; and, had I never gone into the garden myself, I should not even then have suspected, from the taste or appearance of the bulb itself, that it had been shot at all. The stems, however, at the season when I gave over using the turnip, were from four to five feet high, and in full flower. The most profitable way of consuming this plant, where it is to be kept very late, I am convinced, would be to cut off the tops with a scythe or sickle, when from 12 to 18 inches high, to induce the plant to send out fresh stems, that will continue soft and succulent to the end, whereas without this process the stems become sickly and useless."

CULTURE OF TURNIP CABBAGE.

Turnip cabbage is a plant yet but little known, and has a much nearer relation to the cabbage than to the turnip. The seed came originally from the Cape of Good Hope, from whence the Dutch drew it long ago. It is a very hardy plant, bearing our winters as well, not to say better, than our common brocoli, and may therefore be regarded as a valuable acquisition to the kitchen-garden, as well as for cattle. The best time for sowing it for the garden is the end of May, or the beginning of June, though none of the plants have ever been observed to run to seed, though sown ever so early. Even when sown in August, the greater part stand throughout all the following summer, and do not seed till the second spring. The bulb is inclosed in a thick fibrous rind: but it has been found that sheep not only

penetrated through this hard tough rind to get at the turnip, but even devoured the greatest part of the rind itself.

CULTURE OF CABBAGE.

Cabbage has by long experience been recommended as an excellent food for cattle. Its uses as human food are too well known to need any recommendation. Cabbage is easily raised; it is subject to few diseases, resists frost better than turnip, is palatable to cattle, and sooner fills them than turnip, carrot, or potatoe. If cabbage be intended for feeding cattle in November, December, and January, plants, from seed sown in the end of July the preceding year, must be set in March or April. If for feeding in March, April, and May, the plants must be set the first week of the foregoing July, from seed sown at the end of February, or the beginning of March of the same year. The late setting of the plants keeps back their growth, so that they shoot out vigorously in the following spring.

In one of the papers of the Bath Society, Scotch cabbages are compared, as to their utility in feeding cattle, with turnips, turnip-rooted cabbage, and carrots. In this trial the Scotch cabbages stood next in value to carrots, with this advantage, that, if they be of the true flat-topped firm kind, they are not liable to be affected by frost. No less a quantity than 54 tons have been raised upon one acre of land, not worth more than 12 shillings. There is a particular advantage attending the feeding of cattle with cabbages, which is, that the manure from them is much more in proportion than when cattle are fed on turnips, which run most to water, or on hay, which has too little moisture. Cabbages also impoverish the ground much less than grain. Cabbages may also be planted, without any fresh ploughing, on lands where a late crop of turnips has failed.

Cabbages and greens in general are liable to be infested with caterpillars; they may, however, be protected against vermin by taking off the large undermost leaves, to be given to cows in August, or when the large white butterflies begin to appear in numbers, which deposit their eggs on the under side of the largest leaves of the plant. Another remedy is said to be useful,

which is to sow beans among the cabbages: for it is believed that butterflies have an antipathy to the flavour of beans, and will therefore avoid cabbages planted near them.

CULTURE OF THE BETACICLA, OR ROOT OF SCARCITY.

The root of scarcity delights in a rich loamy land well dunged. It should be sown in rows or broadcast, and, when the plants are the size of a goose quill, transplanted in rows 18 inches asunder, and 18 inches between the plants in the row. The best time for sowing is from the beginning of March to the middle of April; it is advisable to continue the sowing every month to the beginning of July, in order to have a succession of plants. Of this plant, both leaves and roots are praised as excellent for both beast and man: it is said also not to be liable, like turnips, to be destroyed by insects. Horned cattle, horses, pigs, and poultry are exceedingly fond of it when cut small. The leaves may be gathered every 12 or 15 days: they are from 30 to 40 inches long, and from 22 to 25 inches broad. It is excellent for milch cows, when given in due proportion, as it adds much to the quality as well as the quantity of the milk: but care must be taken to proportion the leaves with other green food; otherwise it will abate the milk, and fatten the cows too much, it being of an exceedingly fattening nature. What the due proportion is, however, has not yet been accurately ascertained by proper experiments.

CULTURE OF GRASSES.

The latter end of August, or the beginning of September, is the best season for sowing grass-seeds, as there is then time for the roots of the young plants to fix themselves in the ground, before the frost set in. It is scarcely necessary to say, that moist weather is the best for sowing grass-seeds, as, the weather being then warm, they will vegetate immediately: but, if this season prove unfavourable, the sowing may be deferred till the middle of March following.

If you would have fine pasture, never sow on foul

land; on the contrary, plough it well and clear it from the roots of couch-grass, rest-harrow, fern, broom, and all other noxious weeds: rake them up in heaps, to be burnt on the land, and spread the ashes as manure. These ploughings and harrowings should be repeated in dry weather; and, if the soil be clayey and wet, make some under-drains to carry off the water, which, if suffered to remain, will not only chill the grass, but make it sour. Before sowing, lay the land as even, level, and fine as possible. With clean seed, three bushels will be sufficient for an acre: and, when sown, harrow it gently, and roll it with a wooden roller. When the grass comes up, sow all the bare spots with fresh seed, which, if rolled to fix it, will soon come up and overtake the rest. In Norfolk they sow clover with their grasses, particularly with rye-grass; but this should not be done, excepting when the land is designed for grass for three or four years only, because neither of these kinds will last long in the ground. Where the grass is intended for a continuance, it is better to mix only small white Dutch clover or marl-grass with the grass-seed, not more than eight pounds to an acre. These are abiding plants; they spread close on the surface, and make the sweetest feed of any for cattle. In the following spring root up thistles, hemlock, or any large plants that appear. If you do this while the ground is soft enough to allow those plants to be drawn up root and all, infinite after-trouble will be saved.

The common method of laying down fields for grass is extremely injudicious. Some sow barley with their grasses, which they suppose will be useful in shading them, without considering how much the corn draws away the nourishment from the land. Others take their seeds from a foul hay-rick, by which course, besides filling the land with rubbish and weeds, the seed intended for a dry soil may have come from a moist soil, where it grew naturally, or the contrary. The consequence of this is that the ground, instead of being covered with a good thick sward, is filled with plants foreign to its nature.

The kinds of grass most eligible for pasture lands are the *annual meadow*, *creeping*; and *fine bent fox-tail*, and

crested dog's-tail, the *poas* or *Suffolk grass*, the *vernal oat-grass*, the *ray* or *rye-grass*. It is not, however, advisable to sow all these kinds together ; for, not to insist on the circumstance that they come to maturity at different times, and therefore never can all be cut in equal perfection and full vigour, no kind of cattle is equally fond of all these sorts. Horses will scarcely touch such hay as oxen and cows will thrive upon : sheep are particularly fond of some sorts, and steadily refuse others : darnel-grass, if not cut before several of the other kinds are ripe, becomes so hard and wiry in the stalk, that few cattle care to meddle with it.

PASTURE LANDS.

Pasture land is of such importance in husbandry, that many would prefer it to corn land, because of the small hazard and labour attending its management, and because it lays the foundation for most of the profit expected from arable land, on account of the manure afforded by the cattle fed upon the pastures. Pasture land is of two sorts : the one, meadow land, often overflowed ; and the other, upland, which is high and dry. The meadow land will produce a greater quantity of hay than the upland, without requiring so frequent manuring and dressing : but then the upland hay is by far preferable to the meadow hay. The meat fed on upland hay is also more valued than that fattened on meadow hay, however rich, although the latter will produce the larger and fatter cattle, as is seen by those brought from the low rich lands in Lincolnshire, and other districts of the same nature. People of delicate taste will always give a much larger price for meat fed on downs, or short upland pastures, than for that fattened in the richest meadows.

UPLAND PASTURES.

The first improvement of upland pastures is to fence them, dividing them into fields of different sizes, from four to 10 acres each, planting timber trees in the hedges, to screen the grass from the dry pinching winds of March, which often prevent the grass from growing in large open lands ; so that, if April prove a dry month,

very little hay is produced. But in sheltered fields the grass will begin to grow early in March, and will cover the ground and prevent the sun from parching the roots. In fencing land, however, very small inclosures ought to be avoided, especially when trees are planted in the hedges; for these, when grown up, will spread over the land, and often sour the grass.

The next improvement of upland pasture is to make the turf good, where, either from badness of the soil or from want of care, the grass has been destroyed by rushes, bushes, or mole-hills. Where the surface is clayey and cold, it may be improved by paring and burning: but, if it be a hot sandy land, then chalk, lime, marl, or clay, are very proper manures to lay on it, but in pretty large quantities, or they will be of little service. If the ground be overrun with rushes or bushes, it will be of great advantage to grub them up in the latter part of summer, and after they are dried to burn them, and spread the ashes over the ground, just before the autumnal rains, when the surface should be levelled, and sown with grass-seed, which will make good grass in the ensuing spring. Mole-hills should also be pared off, and either burnt for ashes, or spread immediately over the ground, sowing the bare spots with grass when the rains of autumn begin. When land has been thus managed, it should be rolled in February and March with a heavy wooden roller in moist weather, that it may make an impression. This will level the ground, and fit it for proper mowing: it will also make the turf to thicken and gain a good bottom; besides that the grass will be sweeter, and weeds will be less apt to spring.

Another improvement of upland pastures is the feeding on them; for where this is not practised they must be manured at least every third year; and where a farmer has much arable land, he will not care to part with his manure for the pasture.

RED CLOVER.

Red clover grows luxuriantly on a rich soil, whether clay, loam, or gravel; it will grow even upon moor, when properly cultivated; a wet soil is its destruction. To have red clover in perfection, weeds must be banished,

and stones taken off. The mould ought to be as fine as harrowing can make it, and the surface smoothed with a light roller, which enables the farmer to sow his seed equally and evenly, to be covered in by a small harrow, with teeth no longer than those of a garden rake, three inches long, and six asunder. The proper season for sowing red clover is from the middle of April to the middle of May. It will spring indeed at any time from the first of March to the end of August; but such freedoms with the seed should never be used, but from necessity. Some fanciful writers talk of sowing an acre of land with *four* pounds of seed: but it is an egregious error to be sparing of clover-seed. Grass-seeds in general cannot be sown too thick; for the plants shelter one another, they retain all the dew, and when close they must push upwards, having no room to push sideways. When red clover is sown for cutting green, an acre of land ought never to have less than 24 pounds of seed; for, the thicker the clover, the smaller and the more delicate will be the stem, and the more acceptable to the cattle.

Grain may be more safely sown with red clover than with almost any other grass; and the most proper grain has been found to be flax; for the soil must be equally well cultivated for both these plants. Next to flax, barley is the best companion to clover, for the clover is well established in the ground before it is overtopped by the barley. And, as barley is cut in general sooner than either oats or wheat, it is rather a nurse than a step-mother to the clove.

WHITE CLOVER, YELLOW CLOVER, RIB-WORT, AND RYE-GRASS.

These are cultivated in general in the same way with red clover. Rye-grass is less hurt by frosts than any of the clovers, and will thrive in a moister soil; nor in that soil is it much affected by drought. These grasses are generally sown with red clover, to produce a plentiful crop.

SAINFOIN.

Sainfoin is reckoned, by writers on agriculture, as preferable to clover in many respects: they say it pro-

duces a larger crop, that it does not hurt cattle when eaten green, that it makes better hay, that it continues four times longer in the ground, and that it will grow on land that will bear no other crop. Sainfoin has a very long tap-root, able to pierce very hard earth. The larger the roots the deeper they go; and hence it may be concluded, that this grass, when it thrives well, draws a great part of its nourishment from below the *staple* of the soil: and of course that a deep dry soil is the best for sainfoin. To make sainfoin vigorous, it should be sown thin, and the best way to do this is by a drill, sainfoin takes several years to come to its full strength, and the number of plants sufficient to stock a field will, while in this imperfect state, make but a poor crop for the first year or two. It should therefore be so sown, that plants may be easily taken up, in such numbers and in such order as always to leave in the field the proper number in their proper places.

Plants taken up from a sainfoin field may be transplanted to other ground to great advantage. In transplanting, a great part of the long tap-root should be cut off, to prevent it from striking very deep in the new soil, and make it push out large roots in a sloping direction from the cut end. Managed in this manner, sainfoin will thrive on even shallow land that has a wet bottom, provided it be not overstocked with plants.

March and the beginning of April are the best seasons for sowing sainfoin, which answers best when drilled, especially on land made fine by repeated ploughing, rolling, and harrowing. If cut just before the bloom, sainfoin affords admirable food for horned cattle, and will give a second crop the same season; but, if the season be wet, it will be better to let it stand till the bloom be perfect, lest in making it into hay the flowers drop off, of which cows are particularly fond; and it requires more time than any other hay in drying. It is such excellent fodder for horses, that they require no oats while they eat it, although worked hard all the time. Sheep will also fatten upon it sooner than upon any other food. An acre of very ordinary land, when improved by sainfoin, will maintain four cows very well from the first of April to the end of November, and afford besides a

sufficient store of hay to make the greater part of their food for the four remaining months of the year. If the soil be good, a field of sainfoin will last in prime from fifteen to twenty years: but at the end of seven or eight years it will be necessary to lay on a moderate coat of well-rotted dung, or of marl if the soil be very light and sandy. Hence it appears that, for poor land, nothing equals sainfoin, in point of advantage to the farmer.

LUCERN.

Lucern has received the highest commendations from both ancients and moderns, as affording excellent hay, and producing very large crops: it will remain at least ten or twelve years in the ground, and produce seven or eight tuns of hay on the acre. *Lucern* should be raised in nursery-beds, and transplanted to the field; part of the tap-root is then cut off, which makes the plant send out a number of lateral branches from the cut part of the root, and so fit it for growth in a shallow soil, where without that operation it would not grow. *Lucern* has been transplanted into beds three feet broad, having one row of plants in each bed; in other beds three feet nine inches wide, with double rows of plants; and in beds four feet three inches wide, with triple rows. The plants in the single rows were six inches asunder, and those in the double and triple-rowed beds were eight or nine asunder. In the course of three years it was found that a single row produced more than a triple row of the same length. The beds or ridges ought to be raised in the middle—a small trench, three inches deep, drawn in the middle; and the plants should be set in this trench, and covered up to the neck with earth. If *lucern* be sown in the spring, in a warm soil, it will be ready for transplanting in September; but, if the weather be very hot and dry, the transplanting should be deferred till October. During the whole time the plant is in a growing state, the intervals between the rows should be stirred carefully once a month by horse-hoeing.

BURNET, OR BENNET GRASS.

Burnet is peculiarly adapted to poor land; and, be-

sides this property, it furnishes excellent winter-pasture when hardly any thing else grows. Its other good qualities are, that it makes good butter, never swells or blows cattle, is fine pasture for sheep, and flourishes well on poor, light, sandy, or stony soils, or even on dry chalk hills. If the land be prepared as for turnips, burnet will not fail: and after the first year it is attended with very little expense, as the flat circular growth of its leaves will keep down, if they do not altogether prevent, the growth of weeds. On the failure of turnips from the fly or the black worm, some farmers have sown burnet on the land, and in the following March have had fine pasture for their sheep and lambs. It perfects its seed twice in one summer, and this seed is said to be as good as oats for horses: but it is too valuable to be applied to that use. It is sometimes sown late in spring with oats and barley, and succeeds very well: but it is best to sow it by itself in the beginning of July, when there is a prospect of rain, on a small piece of ground; and in October following transplant it in rows two feet apart, and a foot asunder in the rows. After it is fed down with cattle, the burnet should be harrowed clean. Some horses will not eat it freely at first; but in a few days they generally grow fond of it: it affords rich pleasant milk, and in great plenty. The severest frost never injures *burnet*; and the oftener it is *fed down*, the thicker will be the leaves, which always spring from the root.

MEADOW GRASS.

The *poa annua*, or annual meadow grass, is said to make the finest of turfs; it grows every where, by waysides, and on rich sound commons: it is called in some parts Suffolk grass, because whole fields of it are seen in that country, without the intermixture of any other grass: and, as some of the best salt butter used in London comes from that quarter, it is very probable that that sort of grass is the best for the dairy. Thriving particularly well when trodden under foot, as in paths and walks, it would no doubt be greatly improved by repeated rolling.

MEADOW PASTURE.

One of the most important improvements in husbandry, introduced of late years, is the overflowing or flooding of grass lands, which is now come into general use, not in low level grounds only, but in all other situations where a command of water can be obtained.

In Switzerland, and in the countries extending on both sides of the Alps, in Germany and Italy, the watering of meadows, and even of the pastures upon the steep slopes of the mountains, by means of multitudes of small channels conducted in zigzags from the torrents on their sides, has been in constant use, for time out of mind.

WATERING MEADOWS.

The advantages of watering meadows are many and great; not only as excellent crops of grass are raised by it, but as they appear so early as to be of infinite service to the farmer as food for his cattle, in the spring, before the natural grass rises. The good effects of grass raised in this way are astonishing, especially upon such cattle as have been hardly off through the winter. In Gloucestershire, the farmers who have an opportunity of watering their lands, are able to begin to make cheese at least a month earlier than those who have not that advantage. Grass raised by watering is found to be admirable for bringing up lambs, not only for fattening but for store: for lambs stopped and stinted in their growth, when very young, not only become contracted themselves for life, but in some measure communicate the same puny diminutive size to their offspring. The best remedy for preventing this evil is the spring feed from watered meadows.

Land treated by watering is in a constant state of improvement in quality, even though it should be mown every year: the herbage, if at first coarse, becomes finer; the soil, if swampy, becomes sound; the depth of the mould is regularly increased, and its quality meliorated every year. In watering, care must be taken that the water never stand still or stagnate upon the ground; for,

in even the swiftest course over the land, the water has always abundance of time to deposit the mud or other fertilizing particles with which it is more or less loaded. And hence may be seen the reason why water, that has been made to flood one tract of meadow, so as to fertilize it, is observed to be of no service whatever to another tract of similar land lower down the course of the stream, if, from a mistaken economy, the same water should be carried over two adjoining meadows of considerable extent. That it is the muddy particles carried along by the greater number of streams, and by all, after heavy and lasting falls of rain, which produce the chief benefit derived from watering lands, is fully evinced by the uniform operations of nature upon lands exposed to be laid under water by the great rivers in the warmer regions of the earth. The fertility of the long narrow vale of the Nile, stretching the whole length of Egypt, is proverbial. Swelled by the rains that fall far to the southward in the interior of Africa, the Nile in Egypt begins to rise in May, and continues so to do till the beginning of August, when it has in general increased sixteen cubits, or twenty-four feet above its usual level. At this time openings are made in the banks and mounds which line its channel, and the waters are conducted or suffered to flow all over the level plain on each side of the river. When the waters retire, they leave behind them a thick body of mud, so rich and fertile, that the corn and other seeds thrown upon it produce crops to the most extraordinary increase. On the northern coast of South America, near the mouth of that prodigious body of running water, the river of the Amazons, of the great river Oronoko, &c., similar effects are produced by natural flooding or periodical inundations. The land in what was once Dutch Guiana, or the territories of Surinam, Essequibo, &c., on that coast, for a space of fifty miles back from the sea, is every where flat and level, without a single hill, and so low, that during the rainy season it is usually covered with water nearly two feet in height. But this has produced an effect similar to that of the prolific inundations of the Nile, and rendered the soil more fertile than that perhaps of any other part of the globe. So much is this the case,

that the soil, to the depth of twelve inches, is a layer of the richest and most perfect manure; and, as such, quantities of it were once carried to recruit the scorched and exhausted fields of the island of Barbadoes; but the wood ants, which in Guiana are very numerous, and had been embarked with the soil, committed such ravages in the ship, that the experiment was not repeated. To convey some idea of the fertility of this territory, it will be enough to mention that, on the banks of the rivers towards their mouths, *thirty* crops of sugar-canes have been produced successively without replanting; whereas, in the neighbouring islands of the West Indies, more than *two* crops without replanting are never expected. The redundant fertility of those tracts is so great as to be even disadvantageous; so that the inhabitants are obliged to recur to various expedients to diminish the excessive richness of the soil, by plantations of fruits and vegetables the most powerful in impoverishing the ground.

The following general directions respecting the watering of meadows are given by Mr. Boswell in his treatise on the subject. "Lands requiring, and capable of watering, lie sometimes all on one side, and sometimes on both sides of the stream designed to supply them with water. In the former case, when they have a pretty quick descent, the lands may often be watered by a main channel, drawn out of the stream itself, without the expense of any wear, or damp. Boggy lands require more and longer-continued watering than such as are sandy or gravelly; and the larger the body of water that can be brought upon them the better. *The weight and strength of the water will greatly assist in compressing the soil*, and destroying the roots of the weeds that grow upon it; nor can the water be kept too long upon it, particularly in winter; and the closer it is fed the better. To improve strong clay soils, we must endeavour to the utmost to procure the greatest possible descent from the trench to the trench-drain, which is best done by making the latter as deep as possible, and applying the materials, taken out, to raise the trenches. Then, with a strong body of water, taking the advantage of the autumnal floods, and keeping the water some time

upon them at that season, and as often as convenient during the winter, the greatest improvement on this sort of soils may be made. Warm sand or gravelly soils are the most profitable under the watering system, provided the water can be brought over them at pleasure. In soils of this kind, the water must not be kept long on at a time, but often shifted, thoroughly drained, and the land frequently refreshed with it; under which circumstances the profit is immense. A spring feeding, a crop of hay, and two aftermaths, may be obtained in one year; and this, probably, where, in a dry summer, scarcely grass enough could be found to keep a sheep alive. If the stream be large, almost any kind of land may be watered; and, though the expense of a wear over it be great, it will soon be repaid by the additional crop. If the stream be small, the expenses will be so in proportion."

With respect to the time during which the water should remain upon the land, no precise rules can be laid down: experience is in this, as in many other practices of husbandry, the safest guide. It may however be proper to observe that, in warm weather, water remaining on the ground will very soon produce a white substance like cream, which is very prejudicial to the grass, and shows that the water has been on the land too long already. If it be permitted to remain a little longer, a thick scum will settle upon the grass, of the consistence of glue, and as tough as leather, which will quite destroy the grass, wherever it is suffered to be produced.

ROTATION OF CROPS.

No branch of husbandry requires more skill and sagacity than the proper change or rotation of crops, so as to keep the ground always in good heart, and yet to draw out of it the greatest possible profit. Some plants rob the soil, others are gentle to it; some bind it, and some loosen it. The nice point is to intermix crops so as to make the greatest profit, consistently with keeping the ground in proper trim; and for this purpose the nature of the plants used in husbandry ought to be accurately examined.

Culmiferous plants are those which have a smooth jointed stalk or stem, usually hollow, wrapped about, at each joint, with single narrow sharp-pointed leaves, and have their seed contained in husks: of this sort of plants are *wheat, rye, barley, oats, rye-grass*. *Leguminous* plants, on the contrary, are very various in their manner of growing; but they bear their fruit in pods, such as *peas, beans, vetches, clover, cabbage*. *Culmiferous* plants, having small leaves and few in number, must depend mostly on the soil for nourishment, and but very little on the air. During the ripening of the seeds they probably draw the whole of their nourishment from the soil; as the leaves by this time, being dry and withered, must have lost their power of drawing food from the air. Now, as *culmiferous* plants, or those bearing grain, are chiefly cultivated for their seed, and are not cut down till that seed be fully ripe, all such plants may be pronounced to be *robbers of the soil*, in a greater or less degree. But such plants, while young, are all leaves, and in that state draw their food chiefly from the air; hence it is that, when cut green for feeding cattle, a *culmiferous* crop is far from being a robber. A hay crop, accordingly, even where it consists mostly of *rye-grass*, is not a robber, provided it be cut before the seed is formed, as it ought to be, at any rate, if one would have it in perfection: and the foggage, excluding the frost by covering the ground, keeps the roots warm. A *leguminous* plant, by its broad leaves, draws much of its nourishment from the air. Thus a cabbage, which has very broad leaves, and a multitude of them, owes its growth much more to the air than to the soil. One thing is certain, that a cabbage cut and hung up in a damp place preserves its verdure longer than other plants. At the same time the seed is that part of a plant which requires the most nourishment; and for that nourishment a *culmiferous* plant must be wholly indebted to the soil: a *leguminous* plant, on the contrary, when cut green for food, must be very gentle to the soil. Peas and beans are *leguminous*; but, being cultivated for seed, they seem to occupy a middle station: their seed makes them more severe than other *leguminous* plants cut green; and their leaves, which grow till

reaping, make them less severe than a culmiferous plant, left to ripen.

These plants are distinguished also by another remarkable circumstance: all the seeds of a culmiferous plant ripen at the same time. As soon as they begin to form, the plant becomes stationary, its growth is stopped, the leaves wither, the roots cease to push out, and the plant, when cut down, is blanched and sapless. The seeds of a leguminous plant are formed in succession; flowers and fruit appear at the same time in different parts of the plant, which is accordingly in continual growth, and constantly pushing its roots. Hence the value of bean or pea straw above that of wheat or oats; the latter is withered and dry when the crop is cut; the former is still green and succulent. The difference, therefore, to the soils, between a culmiferous and a leguminous crop, is very great. The latter growing till it is cut down, keeps the soil in constant motion, and leaves it loose and mellow for the plough. The former gives over growing long before reaping; and the ground, from want of motion, becomes compact and hard. Nor is this all: the dew falling on a culmiferous crop, after the ground begins to harden, rests on the surface, and is sucked up by the sun. Dew that falls on a leguminous plant is shaded from the sun by the broad leaves, and sinks at leisure into the ground. The consequence of all this is, that, after a culmiferous crop, the ground is not only hard, but dry; whereas, after a leguminous crop, it is not only loose, but soft and unctuous, or moist.

Of all culmiferous plants, wheat is the most severe on the soil, by the long time it occupies the ground without admitting the plough; and, as the grain is heavier than that of barley or oats, it probably requires also more nourishment from the soil than either of those grains. Bulbous-rooted plants are, above all, useful in moving, dividing, and pulverizing the soil. Potatoe-roots grow six, eight, or ten inches under the surface, and by their number and size they separate the particles of the ground far better than can be done by the plough; the consequence of this is, whatever be the natural colour of the soil, it is always black when a potatoe is taken up. The

potatoe, however, must, as a divider of the soil, give way to the carrot and parsnip, which are large roots, piercing often to the depth of eighteen inches. The *turnip* by its tap-root divides the soil more than a fibrous-rooted plant; but, as its bulbous root grows mostly above ground, it divides the soil less than the *potatoe*, the *carrot*, or the *parsnip*. In this respect *red clover* may be put in the same rank with *turnip*. Whether *potatoes* or *turnips* be the more gentle crop is a puzzling question. The former bears seed, and probably draws more nourishment from the soil than the latter, when cut green. On the other hand, potatoes divide the soil more than turnips, and leave it more loose and friable. It is no less puzzling to determine between cabbage and turnip: the former draws more of its nourishment from the air, the latter leaves the soil more open and free. The result of the whole, however, seems to be this:—that *culmiferous plants are all robbers*,—some more, some less; they, at the same time, bind the soils,—some more, some less. Leguminous plants are, in both these respects, different: if any of them rob the soil, it is in a very slight degree, and all of them without exception loosen the soil. A culmiferous crop, however, is generally the more profitable: but few soils can long bear the burden of such crops, unless relieved by leguminous crops thrown in between them. These last, on the other hand, without a mixture of culmiferous crops, would soon render the soil too loose for use.

These observations may carry the farmer some length, in directing him in the choice of a proper rotation or succession of crops. Where dung, lime, or other manure, can be procured *in plenty*, to recruit the soil after severe cropping, no succession or rotation is more proper or profitable, in a strong soil, than wheat, peas or beans, barley, oats, fallow. Under this rotation the whole farm may be brought, excepting so far as hay is concerned; but, as such a command of manure is rare, it is of more importance to determine what should be the rotation when no manure can be procured but that raised on the farm itself. Considering that culmiferous crops are the most profitable on rich land, it would be proper to make them more frequent than the other sort.

But as few even rich soils could bear such frequent culmiferous crops without suffering, it may be laid down as a general rule, that alternate crops, culmiferous and leguminous, should succeed one another by turns. Nor are there many soils that will stand good, even with this rotation, however favourable, unless relieved, from time to time, by pasturing a few years. If such extended rotation, including pasturage, be skilfully carried on, crops without end may be obtained, in a tolerably good soil, without any other manure but what is produced on the farm itself.

It is scarcely necessary to mention, being known to every farmer, that *clay answers best for wheat, moist clay for beans, loam for barley and peas, light soil for turnip, sandy soil for rye and buck-wheat, and that oats thrive better than any other grain in coarse soil.* Now, in forming a rotation, it is not sufficient that a culmiferous crop be always succeeded by a leguminous: we must also be attentive that no crop, however proper as a successor, be introduced, that is not adapted to the soil. Wheat, being a great binder, requires, more than any other crop, a leguminous one to follow. Potatoes are the greatest openers, but they are improper in a wheat soil; neither will turnip answer, because it requires a light soil. A very loose soil, after a crop of rye, requires rye-grass to bind it, or the tread of cattle in pasturing; but to bind the soil wheat must not be ventured, because it does not thrive well in loose soil.

Where a farmer can procure no manure but what is of farm production, many variations and successions of crops may be tried, all of them good, although perhaps not all equally so. The following examples, one in clay, and one in free soil, have been found very successful, both on small farms of ninety acres each. Six acres are inclosed for a kitchen-garden, &c., in which is annually a crop of red clover, for summer food to the working cattle. As there are annually twelve acres in hay and twelve in pasture, a single plough with good cattle is sufficient to command the remaining sixty acres.

Inclosure.

CASE OF ROTATION ON A CLAY SOIL.

	1st. year	2d	3d	4th	5th	6th
1	Fallow	Wheat	Peas	Barley	Hay	Oats
2	Wheat	Peas	Barley	Hay	Oats	Fallow
3	Peas	Barley	Hay	Oats	Fallow	Wheat
4	Barley	Hay	Oats	Fallow	Wheat	Peas
5	Hay	Oats	Fallow	Wheat	Peas	Barley
6	Oats	Fallow	Wheat	Peas	Barley	Hay
7	Pasture	Pasture	Pasture	Pasture	Pasture	Pasture

When the rotation is completed, every field will have borne, in its turn, the same succession of crops; and the inclosure, No. 7, having been six years in pasture, is ready to be taken up for a course of crops, beginning with oats, and going on as in inclosure No. 6. In this arrangement labour is equally distributed, without hurry or confusion, over the farm: but the chief advantages of this rotation are, that two culmiferous or white-corn crops never come together on the same land; and that, by a due mixture of crops, the soil is preserved in good heart, without any extraordinary manure. The land is always producing plentiful crops, and neither the hay nor the pasture have time to degenerate. The whole dung of the farm is laid upon the fallow. Every farm that takes a grass crop into the rotation must be inclosed, especially on a clay soil, as nothing is more hurtful to it than poaching.

Inclosure.

CASE OF ROTATION ON A FREE SOIL.

	1st. year	2nd	3d	4th	5th	6th
1	Turnips	Barley	Hay	Oats	Fallow	Wheat
2	Barley	Hay	Oats	Fallow	Wheat	Turnips
3	Hay	Oats	Fallow	Wheat	Turnips	Barley
4	Oats	Fallow	Wheat	Turnips	Barley	Hay
5	Fallow	Wheat	Turnips	Barley	Hay	Oats
6	Wheat	Turnips	Barley	Hay	Oats	Fallow
7	Pasture	Pasture	Pasture	Pasture	Pasture	Pasture

For the next rotation, the inclosure No. 7 is taken up

for corn, beginning with oats, and proceeding in the order of No. 4; in place of which No. 3 is laid down for pasture, by sowing pasture-grasses with the last crop in that inclosure, which is barley. This rotation has all the advantages of the former; and the whole dung is employed on the turnip crop.

DRILL, OR HORSE-HOEING HUSBANDRY.

The general principles on which are founded the operations of drill husbandry are the promoting of the growth of plants by horse-hoeing, and the sowing of the seed-corn, both objects of great importance to the farmer.

Drill husbandry may in general be described as *the practice of the garden carried into the field*. All men must agree, that the practice of the garden is much better than that of the field, only a little more expensive: but if, as is really the case in proper circumstances, this extra expense be much more than repaid by the value of the drilled crops, which of the two kinds of husbandry, the old or the new, should be preferred, cannot be doubtful.

It is proper to remark, that what we call the *new* or the *drill* husbandry, although but lately introduced into Britain, is by no means a modern invention in itself. It is now actually used in India, where it has most probably existed, among the industrious cultivators of that country, from a very early period. They use it not only for all sorts of grain, but for the culture of tobacco, cotton, and the plant from which castor-oil is extracted. Besides the drill-plough and the common plough, the Indians use a third, having a flat horizontal share, which immediately follows the drill-plough when at work. It is set in the earth to the depth of seven or eight inches, and passes under three drills at once. It operates by agitating the earth, so as to make the sides of the drills fall in, and cover the seed, which it does so effectually as scarcely to leave any traces of a drill.

CULTURE OF FLAX AND HEMP.

Flax is cultivated not only for the purpose of making linen cloth, but also for its seed, from which is extracted an oil of very extensive use in painting, and other

operations. The seed-cake remaining after the extraction of the oil by the press, is in some places used as a manure, in others for the fattening of cattle. In Yorkshire, where considerable quantities of flax are raised, the kind chiefly cultivated is the *blea-line*, or the *blue lead-coloured flax*, which requires a rich dry soil. A deep fat sandy loam is perhaps the best soil. When sown upon old corn-land, the soil is to be well cleaned of weeds, and rendered perfectly friable by summer fallow. Manure is seldom or never set on for a line-crop, and a single ploughing is generally enough. The seed-time is in May; but the soil should be neither wet nor dry, and the surface ought to be made as fine as that of a garden bed; not a clod the size of an egg should remain unbroken. Two bushels of seed are usually sown on an acre: the surface, after being harrowed, is sometimes raked with garden or hay-rakes: a light hand-roller, used between the final raking and harrowing, would be of great service. The chief requisite in the time of the growth is weeding, which must be performed with the greatest care; and if the ground is not very clean beforehand, the expense of weeding must be great, or, if this be neglected, the crop must be greatly injured. The goodness of the crop consists in the plants running up with a single stalk without branches; for, wherever the branches set off, there the length of the *line* terminates. These branches are never of any use, for they are unavoidably worked off in the dressing of the flax; and the branches seem to be commonly occasioned by clods on the ground when sown. Flax is injured, not by drought only, but by frost, and is sometimes attacked, even when got five or six inches high, by a small white slug, which strips off the leaves to the top, and the delicate stalks are often bent to the ground with their weight. In Yorkshire the time of flax-harvest is generally in the latter end of July, or the beginning of August. In general flax is a good crop when it is three feet high, and of the thickness of a crow-quill. A fine stalk affords more line and fewer shivers than a thick one: a tall thick crop is therefore desirable: but, unless the land be good, a thick crop cannot attain a sufficient length. Some consider both flax and hemp to be exhausting crops for the land; others, on the contrary,

esteem them both to be improvers of the soil, if taken off without seeding, an operation of very little use in this country, where foreign seed is commonly employed for sowing.

The quantity of flax and hemp raised in Britain is, compared with the consumption, extremely small : the great supplies are drawn from the northern parts of Europe, particularly from Russia, Poland, and Prussia.

The management of flax in Ireland is as follows. A good crop of flax is there expected from any strong clay fit for corn : but an open black loamy soil, enriched by lying long in pasture, is preferable. The ground must be in fine tilth, and as free as possible from weeds. Potatoes usually go before flax, though turnips, beans, or any manured crop, are a good preparation ; but the first or second crop after pasture is preferred to any of those. Stubble lands that have been long in tillage may by preparation bring a crop : but it is apt to fail in such situations, the stalks turning to a reddish colour, called *firing*, before it ripens ; upon which it must be immediately pulled. Two bushels of seed are used to the English acre, unless for the purpose of a very fine manufacture, when a larger quantity of seed is used, and the flax is pulled very green. The season of sowing is the first fine weather after the middle of March. The most approved culture is in beds six feet broad, covering the seed about an inch and a half deep with earth shovelled out of the furrows ; but the most common way is to sow on common ridges, and to harrow in the seed. Before the flax be five inches high it should be carefully weeded by the hand, and if any plants be lodged they are turned over. The produce is usually about 7*l.* sterling the English acre. The crop should stand till the lower part of the stalk become yellowish, and the under leaves begin to wither, unless the seed is to be preserved, which is done by *rippling* or drawing the stalks through an iron comb ; and the flax may be steeped immediately after it is pulled. Turf or peat bog-water answers well : but foul stagnated water stains the flax : too pure a spring is injurious ; a reservoir dug in clay is preferred : the flax is dried upon grass, by being spread thin : ar-

tificial heat has been recommended, but no good method of applying it has yet been introduced.

In addition to the foregoing information, it may be of service to mention a mode of weeding flax used in Scotland, which consists in turning a flock of sheep at large into the flax-field. The sheep will not taste the flax-plants, but they carefully search out and devour the weeds.

CULTURE OF RAPE, OR COLE SEEDS.

This seed, as well as the seed of flax or linseed, is cultivated for the making of oil, and it will grow almost in any place. In the north of England, the farmers pare and burn their pasture lands, and then sow them with rape, after one ploughing; the crop standing for seed, which is ripe in July or the beginning of August. When fully ripe, it is cut with sickles, and laid thin upon the ground to dry; and when in a proper state for thrashing out, the neighbours round are invited to lend their assistance; on which account that is always a season of merry-making among the farmers. The thrashing is performed on a large cloth spread out in the middle of the field, and the seed is put up in sacks, and carried home. This operation must be done in the field, because the seed would fall out of the pod were it carried to any distance. The straw is burnt for the sake of the ashes, from which a potash is extracted, not much inferior to the best brought from abroad. In Flanders the cole-seed is sown in July, and the young plants are transplanted out in September, by means of a narrow spade pushed into the ground, and moved a little forwards and backwards, to make an opening to receive the plants, placed in it by a boy or girl, who, with the foot, presses the earth close again. When the plantation is done with the plough, the plants are placed at regular distances in the furrow, leaning against one side, and are covered by the earth turned up by the following furrow.

CULTURE OF CORIANDER-SEED.

This seed is used in large quantities by the distillers, confectioners, and druggists; and the culture of that plant might be an object for farmers residing near great

towns. Ten perches of good sandy loam were sown with coriander-seeds, on the 23rd of March, several years ago. Three pounds of seed were sufficient; and the whole expense amounted to five shillings and tenpence. The produce was 87 pounds of seed, which, at threepence per pound, gave a profit at the rate of 15*l.* 18*s.* 4*d.* per acre.

CULTURE OF CANARY-SEED.

Canary-seed is cultivated in large quantities in that part of Kent called the Isle of Thanet, where it frequently gives twenty bushels to an acre.

CULTURE OF WOAD AND OPIUM.

Woad is of so much use in dyeing, and the consumption of it is so great, that the raising of the plant might undoubtedly be an object worthy of the attention of the husbandman, provided he could get it properly manufactured for the dyers, and that he could overcome their prejudices. At present the growth of woad is in a manner confined to the neighbourhood of Keynsham, near Bristol, where the soil is a blackish heavy mould, with a considerable portion of clay, but which works freely. An experiment was made on a hazel sandy loam, at a place in the vicinity, where the plant thrived perfectly well. Opium has been obtained in considerable quantities from fields of poppies, cultivated in the north of England, by Mr. G. Young. See his account in the Transactions of the Society of Arts for 1820.

CULTURE OF HOPS.

The uses of this plant, as an ingredient in malt liquors, are well known. The culture is, in a great measure, confined to the southern counties of England: formerly some were raised in Norfolk, but that branch of husbandry has long been falling off in that quarter. From long observation it is clear, that hops are the most uncertain and precarious crop on which labour can be bestowed. Some improvements might, however, be introduced in their management, such as that of planting and rearing them on espaliers, like fruit-trees. This hint was taken from observing that a plant, which had

been blown down, and afterwards shot out horizontally, always produced a greater quantity of blossom than those plants which grew upright. It has also been observed, that hops lately picked produce more abundantly in the following year, than those which are picked early; wherefore, late picking ought to be preferred: but in the beginning of the season the hops appear more beautiful than afterwards, and that is the only reason for early picking.

MANAGEMENT OF THE ORCHARD.

The cultivation of fruit, for cider and perry, is a principal branch of the husbandry of Hereford and Gloucestershire. Considerable quantities of those liquors, though in a much smaller proportion, are also made in Devonshire.

Nature seems to have produced but one sort of apple and pear, namely, the common crab of the woods and hedges, and the wild pear, which is also not uncommon. The varieties of these fruits are entirely artificial, being produced, not by seed, but by a certain mode of culture. It is, perhaps, impossible to render the varieties of fruits altogether permanent; the time comes when they can no longer be propagated with success. The old fruits, which raised the fame of the cider and perry counties, are either lost or irrecoverably declined. The *red streak* is given up; the famous *stir-apple* is going off; and the *squash-pear*, which has probably furnished England with more *genuine* Champaign wine than ever crossed the sea, can no longer be made to flourish. This decay among fruit-trees is also observed in other parts of the kingdom. Others are, however, of opinion, that the degeneracy of fruit in the ancient orchards, proceeds, chiefly, from not varying the seeds, by introducing those of other and distant countries, as is always done with every kind of grain or vegetables. Mr. Cobbett has lately introduced a great variety of excellent apple and pear-trees from America; and the greatest success has attended their cultivation in England.

In raising new varieties of apples, the following simple process has been found extremely useful. Choose among the native kinds the individuals of the highest flavour, and sow the seeds in a highly-enriched seed-

bed, on a good loamy soil, which should be double-dug, from 12 to 18 inches, and kept perfectly clean. The surface being raked and levelled fine, the seeds are scattered on the bed, about an inch asunder, and covered half an inch deep, with some of the finest mould, previously raked off the bed for the purpose. During summer, the young plants should be kept clear of weeds, and may be taken up for transplantation the ensuing winter; or, if not very thick in the bed, they may remain in it till the second winter. The nursery-ground ought also to be enriched, and double-dug, to the depth of 14 inches at least, though 18 or 20 will do better. The tap-roots should be taken off, and the longer side-roots shortened; the young trees are then planted in rows, three feet asunder, from 15 to 18 inches distant, in the rows. If intended merely for stocks to be grafted, they may remain there till they grow large enough to be planted out; though, in strictness, they ought to be re-transplanted two years before they go to the orchard. From among the seedlings, select the plants of which the wood and leaves have the most apple-like appearance: transplant these into a rich deep soil, in a kindly situation, letting them remain in this nursery until they begin to bear. With the seeds of the fairest, richest, and best-flavoured fruit, repeat this process, and in due time ingraft the wood which produced this fruit on that of the richest, sweetest, and best-flavoured apple; repeating this operation, and transferring the subject under a course of improvement from one tree and sort to another, as good qualities may require: by this double course of melioration, the desired fruit will at last be obtained.

While fruit-trees remain in the nursery, the intervals between them may be occupied by such kitchen stuff as will not crowd or overshadow the plants, keeping the rows always perfectly clean. In pruning them, the leader should be particularly attended to. If they shoot double, the weakest of the two shoots should be taken off; but if the leader be lost, and not easily recoverable, the plant should be cut down, to within a hand's breadth of the ground, and a fresh stem trained up. The undermost boughs should be taken off by degrees, going over

he plants every winter, but taking care to preserve heads of sufficient size, not to draw up the stems too tall, which would make them feeble in the lower part. In Herefordshire, the stems are trained to the height of six feet; but some skilful cultivators would train them to seven or eight feet. A tall-stemmed tree is far less injurious to what grows beneath it than a low-headed tree; and the short-stemmed tree is itself more exposed to accidental injury. The thickness of the stem ought to be in proportion to its height; wherefore, a tall stock ought to remain longer in the nursery than a low one. The usual size at which they are planted out, in Herefordshire, is from four to six inches' girth, at three feet high, which size the trees will reach, with proper management, in seven or eight years. In Herefordshire, it is common to have the ground of the orchards in tillage, but in Gloucestershire, in grass, on account of the different soils; that of the former country being in general arable, and that of the latter in grass. Trees, however, are very destructive, not only to corn, but to clover and turnips, at the same time that tillage is favourable to fruit-trees, especially while young. In grass grounds, their growth is comparatively slow, for want of the earth being stirred about them, and by being injured by cattle. When trees begin to bear, cattle should never go near them, not only because they destroy all the fruit within their reach, but on account of the accidents which happen to the cattle themselves, by the young, harsh fruit sticking in their throats, and choking them.

The natural enemies to fruit-trees are—1st, a redundancy of wood; for the barren branches not only deprive the bearers of nourishment, but present a greater surface to violent shaking winds, and retain so much damp, and so much prevent the circulation of air, that only the outside of the tree can bear fruit. 2d, The mistletoe, in the cider counties, is very hurtful to the apple-tree; but it may be easily pulled out with hooks in frosty weather.—Sheep are fond of mistletoe, as well as of ivy. 3d, Moss can be got the better of only by industry, in clearing the trees: in Kent, there are people who make a profession of doing so. 4th, Spring frosts, succeeding suddenly to rain, are heavy enemies to fruit-

trees ;—dry frosts only keep back the blossom for some time. No remedy can be applied in these cases, but to keep the trees in a healthy state, and as thin of wood as possible. 5th, Blight is a term applied to fruit-trees, without any proper meaning. Two bearing years seldom come together ; but it is probably the exhaustion of the first year that prevents a second crop from being plentiful and good. 6th, Insects destroy not only the blossoms and leaves, but also the fruit, especially pears. In some years much mischief is done by wasps : if a small price were set upon the female wasps, which are easily known, those insects might be materially lessened in an orchard. 7th, An excess of fruit stunts the growth of young trees, and, in general, renders all trees barren in two or three years, while, in many cases, the branches are broken or strained by the load of fruit. To prevent such excess, it has been recommended to graft in the bough, and, when fully grown, to thin the bearing branches ; then endeavouring, like the gardeners, to grow fruit every year. Considering fruit-trees as a crop of husbandry, the general management seems to be thus : plant upon a worn-out newly broken-up sward ; keep the soil under a state of arable management, until the trees be well grown, then lay it down to grass, and let it remain in sward, until the trees be removed, and their roots be decayed, when it will again require a course of arable management.

METHOD OF CURING GRAVEL WALKS.

Three parts pond-water to one of brine, from the salt-ing-tub in a family, poured with a watering-pot upon gravel walks, will not only kill the moss upon them, but drive away the worms, which make so many holes in them, and also prevent weeds springing up. This a gentleman has lately tried, who has several gravel walks in a grove near his house. Since he moistened his walks with brine, which is now four years ago, they are incommoded neither by moss, weeds, nor worms. Every autumn he causes them to be well watered with the brine and pond-water, during a whole week, to prevent moss, and a week, in the spring, to guard against weeds and worms, besides giving them a sprinkling every now and then in summer-season, when they seem to want it.

USEFUL PROPERTIES OF TOBACCO TO GARDENERS, &c.

Tobacco is employed for so many different uses, that there is no person possessed of a garden but will find both pleasure and profit in the cultivation of it, especially as it is now at such a high price. The seed is very cheap, and may be procured of most nurserymen, and will answer the same end as the foreign, for most purposes, and is considerably cheaper.

(The cultivation of tobacco, however, for economical purposes, is prohibited in Great Britain and Ireland.)

Uses to which it may be applied.—1. To florists, for two elegant annual plants, to decorate the borders of the flower-garden; or, on account of their height, to fill up vacant places in the shrubberies; or, when put into pots, they will be very ornamental in the green-house during the winter.

2. Kitchen gardeners would, in a few days, lose their crops of melons, if not immediately fumigated with tobacco-smoke, when attacked by the red spider; and it is useful to destroy the black flies, on cucumbers in frames.

3. Fruit gardeners. When peach and nectarine trees have their leaves curled up, and the shoots covered with smother-flies, or the cherry-trees have the ends of the shoots infested with the black dolphin fly, canvass, pack-sheets, or doubled mats, nailed before them, and frequently fumigated under them, will destroy those insects.

4. Forcing-gardeners, who raise roses and kidney-beans in stoves, can soon destroy the green flies which cover the stalks and buds of roses, and the insects which appear like a mildew on kidney-beans, by the assistance of the fumigating bellows.

5. Nurserymen. When the young shoots of standard cherry-trees, or any other trees, are covered with the black dolphin flies, an infusion is made with the leaves and stalks of tobacco; a quantity is put into an earthen pan, or small oblong wooden trough: one person holds this up, whilst another gently bends the top of each tree, and lets the branches remain about a minute in the liquor, which destroys them.

6. Graziers, when their sheep are infected with the

scab, find relief from making a sheep-water, with an infusion of the leaves and stalks. Moles, when only a few hills are at first discovered, may probably be soon driven out of the ground, by fumigating their holes.

7. Herb tobacco is also greatly improved by having some of the leaves, when dried, cut with a pair of scissors, and mixed with the herbs, in any quantity you may think proper, according to the strength you require, and save you the expense of buying tobacco.

The herbs generally used for this purpose are coltsfoot and wood betony-leaves: the leaves and flowers of lavender, rosemary, thyme, and some others of the like nature.

METHOD OF DISCOVERING WHETHER SEEDS ARE SUFFICIENTLY RIPE.

Seeds, when not sufficiently ripe, will swim, but when arrived at full maturity they will be found uniformly to fall to the bottom; a fact that is said to hold equally true of all seeds, from the cocoa-nut to the orchis.

TO PRESERVE SEEDS IN A STATE FIT FOR VEGETATION.

Seeds of plants may be preserved, for many months at least, by causing them to be packed, either in husks, pods, &c., in absorbent paper, with raisins or brown moist sugar; or a good way, practised by gardeners, is to wrap the seed in brown paper, or cartridge paper, pasted down, and then varnished over.

TO FACILITATE THE GROWTH OF FOREIGN SEEDS.

Mr. Humboldt has found, that seeds, which do not commonly germinate in our climate, or in hot-houses, and which of course we cannot raise for our gardens, or hope to naturalize in our fields, become capable of germinating, when immersed, for some days, in a weak oxygenated water. The plan has been adopted, and proved advantageous, in many kinds of seeds, brought to Europe, from South Europe, the Cape of Good Hope, and even the East Indies.

TO PRESERVE FLOWER-SEEDS.

Those who are curious about saving flower-seeds must attend to them in the month of August. Many

kinds will begin to ripen apace, and should be carefully sticked and supported, to prevent them from being shaken by high winds, and so partly lost. Others should be defended from much wet; such as asters and marigolds, as, from the construction of their flowers, they are apt to rot, and the seeds to mould, in bad seasons. Whenever they are thought ripe, or, indeed, any others, in wet weather, they should be removed to an airy shed or loft, gradually dried, and rubbed or beat out at convenience.

TO PREVENT HARES AND RABBITS FROM BARKING YOUNG PLANTATIONS.

Hares, rabbits, and rats, have a natural antipathy to tar; but tar, though fluid, contracts, when exposed to the sun and air for a time, a great dryness, and a very binding quality; and, if applied to trees, in its natural state, will occasion them to be bark-bound. To remove this difficulty, tar is of so strong a savour, that a small quantity, mixed with other things, in their nature open and loose, will give the whole mixture such a degree of its own taste and smell, as will prevent hares, &c., touching what it is applied to.

Take any quantity of tar, and six or seven times as much grease, stirring and mixing them well together: with this composition brush the stems of young trees, as high as hares, &c., can reach; and it will effectually prevent their being barked.

BAD EFFECTS OF IRON NAILS, &c. ON FRUIT-TREES.

It often happens that some of the limbs of fruit-trees, trained against a wall, are blighted, and die, while others remain in a healthy and flourishing state. This has been hitherto erroneously attributed to the effects of lightning; but, from closer observation, and from several experiments, it has been found to arise from the corroding effects of the rust of the nails, and cramps, with which trees, in this situation, are fastened. To avoid this inconvenience, therefore, it requires only to be careful in preventing the iron from coming in contact with the bark of the trees.

MOSS ON TREES.

Remove it with a hard scrubbing-brush, in February, and March, and wash the trees with cow dung, urine, and soap-suds.

SUPERFLUOUS SUCKERS FROM SHRUBS.

Many flowering shrubs put out strong suckers from the root, such as lilacs, syringa, and some of the kinds of roses, which take greatly from the strength of the mother plant; and which, if not wanted for the purpose of planting next season, should be twisted off, or otherwise destroyed.

DISEASES IN APPLE-TREES.

Brush off the white down, clear off the red stain underneath it, and anoint the places infected with a liquid mixture of train-oil and Scotch snuff.

CANKER IN TREES.

Cut them off to the quick, and apply a piece of sound bark from any other tree, and bind it on with a flannel roller. Cut off the canker, and a new shoot will grow strong, but in a year or two you will find it cankered.

TO CURE FRUIT-TREES INFECTED WITH AN EASTERLY BLIGHT.

Where valuable fruit-trees are infected with this blight, they may, with little trouble and expense, be in a short time cured, by fumigating them with brimstone, strewed on light charcoal; this effectually kills them; but the workman must observe to get to windward of the trees, as the fumes, both of brimstone and charcoal, are very offensive and pernicious.

Mr. Miller recommends washing and sprinkling the blighted trees, from time to time, with common water (that is, such as hath not had any thing steeped in it), and the sooner that is performed (whenever we apprehend danger) the better; and if the young and tender shoots seem to be much infected, wash them with a

woollen cloth, so as to clear them, if possible, from all glutinous matter, that their respiration and perspiration may not be obstructed; and if some broad, flat pans or tubs are placed near the trees, it will keep their tender parts in a ductile state, and greatly keep them; but, whenever this operation of washing the trees is performed, it should be early in the day, that the moisture may be exhaled before the cold of the night comes on, especially if the nights are frosty; nor should it be done when the sun shines very hot upon the wall, which would be subject to scorch up the tender blossom.

TO HEAL WOUNDS IN TREES.

This method consists in making a varnish, of common linseed-oil, rendered very drying by boiling it for the space of an hour with an ounce of litharge to each pound of oil, mixed with calcined bones, pulverized and sifted to the consistence of an almost liquid paste. With this paste the wounds of trees are to be covered, by means of a brush, after the bark and other substances have been pared, so as to render the whole as smooth and even as possible. The varnish must be applied in dry weather, in order that it may attach itself properly.

COMPOSITION FOR HEALING WOUNDS IN TREES.

Take of dry pounded chalk three measures, and of common vegetable tar one measure; mix them thoroughly, and boil them, with a low heat, till the composition becomes of the consistency of bees-wax; it may be preserved for use, in this state, for any length of time. If chalk cannot conveniently be got, dry brick-dust may be substituted.

Application.—After the broken or decayed limb has been sawed off, the whole of the saw-cut must be very carefully pared away, and the rough edges of the bark, in particular, must be made quite smooth: the doing of this properly is of great consequence; then lay on the above composition hot, about the thickness of half-a-crown, over the wounded place, and over the edges of the surrounding bark; it should be spread with a hot trowel.

TO PRUNE WALL-FRUIT.

Cut off all fresh shoots, however fair they may appear to the eye, that will not, without much bending, be well placed to the wall; for if any branch happen to be twisted or bruised in the bending or turning (which you may not easily perceive), although it may grow and prosper for the present, yet it will decay in time, and the sap or gum will issue from that place.

TO PRUNE VINES TO ADVANTAGE.

In pruning vines, leave some new branches every year, and take away (if too many) some of the old, which will be of great advantage to the tree, and much increase the quantity of fruit.

When you trim the vine, leave two knots, and cut them off the next time; for usually the two buds yield a bunch of grapes. Vines thus pruned have been known to bear abundantly; whereas others, that have been cut close, to please the eye, have been almost barren of fruit.

TO PROPAGATE HERBS BY SLIPS AND CUTTINGS.

Many kinds of pot-herbs, in July, are propagated, by cutting, or slips, which may be planted out to nurse, on a shady border, for a few weeks, or till they have struck root, and may then be planted out, where they are to remain. If made about the middle or end of the month, they will be ready for transplanting before the end of August, and, in that case, will be well established before the winter.

The kinds are marjoram, mint, sage, savory, sorrel, tansy, tarragons, and thyme.

METHOD OF RENDERING ASPARAGUS MORE PRODUCTIVE.

The male plants throw up a far greater quantity of shoots than the female ones, although not quite equal to them in size.

In the formation, therefore, of beds, the male plants only should be selected, which may easily be done by not planting them from the seed-bed until they have flowered.

When the plants are one year old, transplant them

into the other beds, at six inches distance; let them remain there until they flower, which will be, in most of them, in the second year; put a small stick to each male plant, to mark them; and pull up the females, unless you choose to make a small plantation with some of them, to prove the truth of the experiment.

As asparagus is esteemed one of the greatest delicacies which the garden affords, no person fond of it should be unacquainted with the method of producing it, in every month of the year.

Towards the end of July, especially if it be rainy weather, cut down the stalks of the asparagus, fork up the beds, and rake them smooth. If it be dry, water them with the draining of a dunghill; but, instead of leaving them round, leave them rather flat or hollow, in the middle, the better to retain the water or rain. In about twelve or fourteen days, the asparagus will begin to appear, and, if it be dry weather, continue watering once or twice a week.

By this method you may cut asparagus till about the end of September, at which time the hot-beds will succeed this; so that by making five or six hot-beds, during the winter, you may have a regular succession of it every month of the year.

Some persons will object to cutting the same beds twice a year: to obviate this objection, leave two or three beds uncut, in spring, and make a few more beds, if you choose to follow the practice.

Asparagus-seed is very cheap; nor is it necessary to use so much as was formerly used in making the beds. It is better to apply a little rotten dung, on the tops of the beds, and to sow some seed every year, that you may have plenty of plants, for forcing and making new beds. Be not too fond of continuing the old ones, when you perceive they begin to fail, but make new ones, and force the old roots.

TO RAISE CAPSICUMS, AND MAKE CAYENNE PEPPER.

Cayenne pepper is a spice used in most families, and often cultivated in the gardens for ornament, without either gentlemen or gardeners knowing that they have so valuable a spice in their possession; for the usual price

is a shilling an ounce, and even then it is not much dearer than black, as it will go about four times as far.

This pepper originally came from Cayenne, in South America, and other warm countries, from whence it took its name, but it is now so naturalized to this climate, as to be raised on a common hot-bed in spring.

It is produced from the capsicum, which is raised for ornament, with many other annual flowers, or for pickling the green pods, and is the seed and pod when ripe.

In March or April, procure some pods of any of the sorts of capsicum, as there are many varieties of them of different shapes; take out the seeds, and sow them on a hot-bed, not too thick.

When they are about four inches high, prick them out on the hot-bed, at six inches asunder; or put each into a small pot, or three into a large one, and keep them still under the glasses.

In June, when the weather is settled, plant them all in a warm situation, in rich earth, where they are to remain: some on the borders of the flower-garden, and some into larger pots, which you can shelter in bad weather.

NEW METHOD OF RAISING CUCUMBERS.

From the best seed that can be got of the common prickly cucumber, raise plants on a moderate hot-bed, not hurrying them too much in their growth. In May, when the danger of the frost is nearly over, familiarize the plants, by degrees, to the air, and towards the latter end of the month, plant them in open ground, against a south wall. Take care not to give these too much water, as that will injure the fruit. When they have run up about five feet, they will send forth blossoms, and the fruit will begin to show itself soon after. The flesh of cucumbers, raised in this manner, will be thicker and firmer, and the flavour much more delicious, than those raised from the same seed, but planted in the ordinary way, and the runners suffered to trail on the ground. Though a south wall, in most gardens, is too much appropriated to other things, to give room for cucumbers in general, yet in every garden a few plants may be so trained, by way of rarity, and to save seed, which is found to be greatly improved by

this method, so as to produce much better cucumbers in the common way of raising them. One or two plants, so raised, will supply a sufficient quantity of seed for a large garden.

Laying a cucumber or melon bed with tiles is also of particular service, in improving the fruit, and giving it a proper flavour.

TO PREVENT THE IRREGULAR GROWTH OF MELONS.

It is well known, that melons, frequently, in certain situations, lose their circular form, and grow larger on one side than the other, and that those mishapen fruits are always bad. To remedy this, take a small forked stick, in proportion to the size of the melon, and thrust it into the ground, as nearly as possible to the tail of the fruit, taking the precaution to lay a little moss between the two prongs, and suspend the melon to this fork. In a few days the melon will resume its form, when the fork may be removed, and the operation is finished. The quality of the fruit remains unchanged.

EASY METHOD OF PRODUCING MUSHROOMS.

If the water, wherein mushrooms have been steeped or washed, be poured upon an old bed, or if the broken parts of mushrooms be strewed thereon, there will speedily arise great numbers.

TO OBTAIN A GOOD CROP OF ONIONS.

In order to obtain a good crop of onions, it is proper to sow, at different seasons, viz. in light soils, in August, January, or early in February; and in heavy wet soils, in March, or early in April. Onions, however, should not be sown in January, unless the ground be in a dry state, which is not often the case, at so early a period of the season; but if so, advantage should be taken of it.

TIME FOR PLANTING ANNUAL AND PERENNIAL FLOWERS.

Many kinds of annuals and perennials, sown in March and the beginning of April, will be fit for transplanting about the end of May, and may either be planted in patches, about borders, or in beds, as fancy shall direct. Of these, the kinds improved by transplanting are, ama-

ranthuses, China asters, columbines, French and African marigolds, fox-gloves, hollyhocks, India pinks, love-lies-a-bleeding, mallows, mignonette, prince's feather, scabious, stocks, sun-flowers, sweet-williams, wall-flowers, and others. They should be planted out in a showery time, if possible, or otherwise be frequently watered, till they have struck root.

PLANTS WATERED BY BEING PLACED IN DISHES, IMPROPER.

The practice of placing flats, or saucers, under plants, and feeding them by the roots, that is, pouring the water continually into these dishes, and never on the earth at top, is highly improper. The water should always be poured on the surface of the earth, that it may filter completely through it, to the benefit and refreshment of the fibres.

TO REMOVE HERBS AND FLOWERS IN SUMMER.

If you have occasion to transplant in the summer season, let it be in the evening, after the heat is past: plant and water the same immediately, and there will be no danger from the heat next day; but be careful, in digging up the earth, you do not break any of the young shoots, as the sap will exude out of the same, to the great danger of the plants.

TO MANAGE STRAWBERRIES IN SUMMER.

On the management of strawberries in June and July, the future prosperity of them greatly depends; and if each plant has not been kept separate, by cutting off the runners, they will be in a state of confusion, and you will find three different sorts of plants.

1. Old plants, whose roots are turned black, hard, and woody.
2. Young plants, not strong enough to flower.
3. Flowering plants, which ought only to be there, and perhaps not many of them.

Before the time of flowering is quite over, examine them, and pull up every old plant which has not flowered; for, if once they have omitted to flower, you may

depend upon it they will never produce any after, being too old, and past bearing; but, to be fully convinced, leave two or three, set a stick to them, and observe them next year.

If the young plants, runners of last year, be too thick, take some of them away, and do not leave them nearer than a foot of the scarlet, alpine, and wood, and fifteen or sixteen inches of all the larger sorts. In the first rainy weather in July or August take them all up, and make a fresh plantation with them, and they will be very strong plants for flowering next year.

Old beds, even if the plants be kept single at their proper distance, examine, and pull all the old plants which have not flowered.

When the fruit is nearly all gathered, examine them again, and cut off the runners; but if you want to make a fresh plantation, leave some of the two first, and cut off all the rest. Then stir up the ground with a trowel or three-pronged fork, and in August they will be fit to transplant.

If you have omitted in July do not fail in August, that the runners may make good roots to be transplanted in September; for, if later, the worms will draw them out of the ground, and the frost afterwards will prevent them from striking root; the consequence of which is, their not flowering the next spring; and you will thus lose a year.

CULTIVATION OF THE COMMON GARDEN RHUBARB.

It is not enough to give it depth of good soil, but it must be watered in drought; and in winter must be well covered with straw or dung. If this is attended to, your rhubarb will be solid when taken out of the ground; and your kitchen, if a warm one, when cut into large pieces, will soon fit it for use.

TO CULTIVATE RHUBARB FROM SEED.

The seed should be sown about the beginning of February, on a bed of good soil (if rather sandy, the better), exposed to an east or west aspect in preference

to the south; a full sun being prejudicial to the vegetation of the seeds, and to the plants whilst young.

The seeds are best sown moderately thick (broadcast), treading them regularly in, as is usual with parsnips and other light seeds, and then raking the ground smooth. When the season is wet, make a bed for sowing the rhubarb seeds upon, about two feet thick, with new dung from the stable, covering it near one foot thick with good soil. The intent of this bed is not for the sake of warmth, but solely to prevent the rising of earth worms, which in a moist season will frequently destroy the young crop.

If the seed is good, the plants often rise too thick; if so, when they have attained six leaves, they should be taken up carefully (where too close), leaving the standing crop eight or ten inches apart: those taken up may be planted at the same distance in a fresh spot of ground, in order to furnish other plantations. When the plants in general are grown to the size that cabbage plants are usually set out for a standing crop, they are best planted where they are to remain, in beds four feet wide, one row along the middle of the bed, leaving two yards distance betwixt the plants, allowing an alley between the beds about a foot wide, for conveniency of weeding the plants.

In the autumn, when the decayed leaves are removed, if the shoveling of the alleys is thrown over the crowns of the plants, it will be found of service.

CULTIVATION OF RHUBARB BY OFF-SETS.

Slip off several off-sets from the heads of large plants: set them with a dibble about a foot apart, in order to remove them into other beds, and in the autumn they will be in a thriving state.

METHOD OF GROWING FLOWERS AND FRUITS DURING WINTER.

In order to produce this effect, the trees or shrubs, being taken up in the spring, at the time when they are about to bud, with some of their own soil carefully preserved among the roots, must be placed upright in a cellar till Michaelmas, when, with the addition of fresh

earth, they are to be put into proper tubs or vessels, and placed in a stove or hot-house, where they must every morning be moistened or refreshed with a solution of half an ounce of sal-ammoniac in a pint of rain water. Thus, in the month of February, fruits or roses will appear, and, with respect to flowers in general, if they are sown in pots at or before Michaelmas, and watered in a similar manner, they will blow at Christmas.

TO PRESERVE SHOOTS OF FLOWERS FROM SLUGS AND EARWIGS.

Earwigs and slugs are fond of the points of the young shoots of carnations and pinks, and are very troublesome in places where they abound. To prevent them from getting to the fine stage plants, or supports of the stage, they are sometimes insulated in water, being set in cisterns or pans. If a pencil, dipped in oil, was drawn round the bottom of the pots once in two days, neither of these insects nor ants would attempt them. Few insects can endure oil. The smallest drop of it is instantly fatal to many kinds.

EXCELLENT PROPERTIES OF THE SUN-FLOWER.

The cultivation of the annual sunflower is recommended to the notice of the public, as possessing the advantages of furnishing abundance of agreeable fodder for cattle in their leaves. When in flower, bees flock to them from all quarters to gather honey. The seed is valuable in feeding sheep, pigs, and other animals; it produces a striking effect in poultry, as occasioning them to lay more eggs, and it yields a large quantity of excellent oil, by pressure; the dry stalks burn well, the ashes affording a considerable quantity of alkali.

EFFECTS OF ELDER IN PRESERVING PLANTS FROM INSECTS AND FLIES.

1. They will prevent cabbage and cauliflower plants from being devoured and damaged by caterpillars.
2. They will prevent blights, and their effects on fruit-trees.

3. They will preserve corn from yellow flies and other insects.

4. They will secure turnips from the ravages of flies.

The dwarf elder appears to exhale a much more fetid smell than the common elder, and therefore should be preferred.

TO DESTROY ANTS.

Ants are destroyed by opening the nest, putting in quick lime, and throwing water on it.

MANAGEMENT OF THE DAIRY.

To make cows give abundance of milk, and of a good quality, they must at all times have abundance of food. Grass is the best food yet known for this purpose, and that kind of grass which springs up of itself, on rich dry soils, is the best of all. If the state of the weather, in point of heat, be such as to allow the cows to graze at ease throughout the day, they should be suffered to range over such pastures at freedom; but if the cows are so much incommoded by the heat as to be hindered from eating through the day, they ought to be taken into cool sheds for shelter, where, after allowing them a proper time to ruminate, that is, to chew the cud, they should be supplied with plenty of green food, fresh cut for the purpose, and given to them by hand frequently, in small quantities, fresh and fresh, to engage them to eat it with pleasure. When the heat of the day is over, and they can remain abroad with ease, they may be again turned into the pasture, where they should be allowed to range with freedom all night, during the mild weather of summer.

Cows, if abundantly fed, should be milked three times a-day, during the whole of the summer season; in the morning early, at noon, and in the evening, just before night-fall. In the choice of persons for milking, great caution should be employed; for, if that operation be not carefully and properly performed, not only the

quantity of the produce of the dairy will be greatly diminished, but its quality also will be very much debased. If all the milk be not thoroughly drawn from the cow, that portion of milk which is left in the udder seems to be gradually absorbed, or taken back into her body; and nature will, in that case, produce and give out no more milk than will be sufficient to supply the waste occasioned by the portion taken away, instead of a quantity equal to the whole of what was in the udder before milking. If this lessened quantity be not again thoroughly drawn off, it will occasion a still further diminution of the quantity of milk formed in the cow; and thus, by a perpetual progression from less to less, after some time, no milk at all will be produced. This, we know, is the gradual course followed, when it is intended to let a cow's milk dry up entirely, without doing her hurt: and by ignorance or inattention on this important though simple process of nature, the profits of a dairy, and even the wellbeing of the cows themselves, may be most materially impaired. The importance of these remarks will be evident from a consideration of the following facts:—

1. Of the milk drawn from any cow at one time, that which comes off at the first is always thinner, and of a much worse quality, than that which comes away afterwards: and the richness goes on continually increasing to the very last drop that can be drawn off at that time. An intelligent master of a dairy made a number of experiments on this subject, of which the following were the results. Having taken a number of large tea-cups, and weighed them with great exactness, he filled them in succession from the first to the last of one milking of a number of different cows, the last cup being filled with the dregs of the strokings. In the first place it appeared, that the quantity of cream obtained from the first-drawn cup was, in every case, much smaller than that from the last-drawn cup; and the quantities from the intermediate cups increased regularly as they were later and later in being filled from the cows. So great was the difference between the first and the last from some cows, that the last contained sixteen the quantity of cream produced from the first cup.

In no cow was this difference below *eight to one*; so that, upon an average of a number of cows, the cupful of the dregs of the strokings afforded *twelve* times the quantity of cream produced by the cup filled with the first of the milking. Again, the difference in the quality of the cream obtained from the first and last cups was still much greater than the difference of the quantity. In the first-drawn cup the cream was a thin tough film or skin, *thinner* and *whiter* than writing-paper; in the last-drawn cup the cream was of a thick buttery consistence, and of a glowing richness of colour, which no other kind of cream ever possesses. In the last place, the difference in the quality of the milk remaining in the cups, after the cream was separated, was still greater than either, in respect to the quantity or the quality of the cream. The milk in the first cup was a thin bluish liquid, as if a very large proportion of water had been mixed with ordinary milk: but that in the last-drawn cup was of a thick consistence, and a yellow colour, more resembling cream than milk, in both taste and appearance. From these accurate and most important experiments it appears, that the person who, by badly milking his cows, loses but *half a pint* of the last of the milk loses in fact about as much cream as would be afforded by *six or eight pints* of milk at the beginning, and loses, besides, precisely that portion of the cream which alone can give the highest richness and flavour to his butter.

2. If milk be put into a dish, and allowed to stand till it creams, that portion of the cream which first rises is richer in quality, and more in quantity, than what rises in an equal time, next afterwards; and so on, the cream decreasing in quantity, and declining in quality, in equal times, from the first to the last. Whether or not a greater quantity of cream may be taken from a given quantity of milk, by skimming it at different times, or by leaving it all on to the last, is a point not yet well ascertained.

3. Thick milk always throws up a smaller proportion of cream than thinner milk; but then the cream is of a richer quality. If water be added to thick milk, it will throw up a considerably greater quantity of cream

than the milk alone would have done; but the quality is at the same time greatly lowered.

4. Milk put into a bucket or pail, and carried to a considerable distance, so as to be much agitated, and in part cooled, before it be put into the milk-pans to settle for cream, never throws up so much nor so rich cream as if the same milk had been put into the creaming-pans directly after it was milked.

From the foregoing well-established facts, the following conclusions may be drawn:—

1. It is of importance that the cows should be milked as near as possible to the dairy, to prevent the necessity of carrying and cooling the milk, before it be put into the creaming-pans; and, as cows are much hurt by far driving, it must be a great advantage, in a dairy farm, to have the principal grass fields as near the dairy or homestead as possible.

2. The practice of putting the milk of all the cows of a large dairy into one vessel, as it is milked, there to remain till the whole milking is finished, before any part of it is put into the pans, seems to be highly injudicious: not only on account of the loss sustained by agitation and cooling, but more especially because it prevents the dairy-master from distinguishing the milk of the good cows from that of the bad cows, so as to keep them separate if necessary. He may thus have the whole of his dairy debased by the milk of one bad cow, and this for years together, without his being able to account for it.

3. If it be intended to make butter of a very fine quality, it will be proper in all cases to keep the milk that is first drawn separate from that which comes last; for, if this be not done, the quality of the butter will certainly be much lowered, at the same time that the small additional quantity obtained from the first milk will not in price make up for the loss sustained in point of goodness. Examples of this separation of the first from the last milk, at a milking, occur in some mountainous and pasture countries, particularly in the Highlands of Scotland. As the rearing of calves is there a principal object with the farmer, every cow is allowed to suckle her own calf, with the first part of her milk, the remainder only

being reserved for the dairy. In order to give the calf its portion regularly, it is separated from the cow, and kept in an inclosure containing all the calves belonging to the same farm. At regular times the cows are brought to the door of the inclosure, where the calves are sure to meet them. Each calf is then separately let out, and runs directly to its mother, where it sucks till the dairy-maid judge it to have 'enough. Boys then drive back the calf with switches (but never beat, drag, or force it), while the mother is kept behind, by simply shackling her hind legs; and the dairy-maid milks off what was left by the calf: this is done till all the cows that have calves are milked. The quantity of butter obtained by this management, it is true, is comparatively small: but it produces, in conjunction with the sweet herbage where the cows feed, the richest marrowy butter that can be desired.

4. If the quality rather than the quantity of the butter be the chief object, it will be necessary, not only to separate the first from the last-drawn milk, but also to take nothing but the cream that is first separated from the best milk; because it is this first-rising cream alone that is of the best quality. The remainder of the milk, which will be still sweet, may be either employed in making sweet-milk cheese, or allowed to stand, to throw up cream for making butter of an inferior quality.

5. It follows that butter of the very best possible quality can be obtained only from a dairy of considerable extent; for it is only from the great quantity of milk given by a great number of cows that as much of the prime cream can be collected as will render its manufacture separately into butter worthy of attention.

6. From what has been said we are naturally led to draw another conclusion, very different from the opinion commonly entertained on this subject: namely, that it is probable that the very best butter might be made, with economical management, in those dairies only where the making of cheese is the principal object of the farmer. The reasons of this conclusion are obvious; for if only a small quantity of milk be set apart for butter, all the rest may be made into cheese, while it is

yet warm from the cow, and perfectly sweet; and if only that portion of cream which rises during the first three or four hours after milking is to be reserved for butter, the rich milk which is left, after that cream is separated, being still perfectly sweet, may be converted into cheese, with as great advantage nearly as the newly-milked milk itself.

The effects of turnips and cabbages on milk and butter may be remedied in the following very simple way: it is thus described by an eminent farmer of Shropshire. "I find by experience," says he, "that *a small bit of saltpetre*, powdered, and put into the milk-pan, with the new milk, does effectually prevent the cream and butter from being tainted, *although the cows be fed on the refuse leaves of cabbages and turnips*. In the beginning of this last winter, my men were very careful in not giving to the cows any outside or decayed leaves of the cabbages and turnips; yet the cream and butter were sadly tainted; but as soon as the dairy-maid used the saltpetre, all the taint was done away; and afterwards no care was taken in feeding the cows, for they had cabbages and turnips in all states. Our milk-pans hold about nine pints of milk."

CHEESE

Is one of the grand objects of the dairy. It is the curd of milk, separated from the whey, by means of an acid. Cheese differs in quality, according as it is made from new or skimmed milk, from the curd which separates of itself upon standing, or from that which is more speedily produced by the addition of runnet. Cream also affords a kind of cheese, but quite fat and buttery, which does not keep long.

GLOUCESTER CHEESE

Is made from new, or, as it is called in that and the adjoining counties, *covered milk*: an inferior sort is made from what is called *half-covered milk*: though, when any of these last cheeses turn out to be good, many people are deceived, and purchase them for the best covered-milk cheese: but farmers who are

honest, and set a value on the reputation of their dairies, as well as on their own, have the cheeses stamped with a piece of wood, in the shape of a heart, to distinguish them. *Cheddar cheese* is in high esteem; but its goodness is chiefly owing to the land on which the cows feed, for the method of making is the same with that pursued in other parts of Somersetshire.

CHESHIRE CHEESE

Is in great reputation; yet no people take less pains with their runnet than the Cheshire farmers. Their cheeses, however, are so large, as often to exceed a hundred pounds' weight; to which may be attributed their excellence, joined to the age they are kept, the richness of the land, and, above all, to the keeping of such a number of cows as to make such a cheese at once, without adding a second day's milk. It is true that the curd is salted, and that the cheeses are kept in a damp place, where they are carefully turned every day.

STILTON CHEESES

Are made in round or square vats, and weigh from six to twelve pounds each. Immediately after they are made, it is necessary to put them into boxes, made exactly to fit them; for, being extremely rich, they would, without that precaution, swell out, and burst. They should be continually turned every day, in the boxes, and must be kept two years before they are properly mellowed for sale. Some farmers make these cheeses in a net, so that they look when made, not unlike an acorn: but these are never so good as the others, having a thicker coat, and wanting that rich flavour and mellowness, which renders them so agreeable to the palate. The making of these cheeses is by no means confined to Stilton and its vicinity; for many farmers in Huntingdonshire, Rutland, and Northamptonshire, make a similar sort, which they sell for the same price: and all pass under the name of *Stilton cheeses*.

The Stilton farmers make a cheese every morning; and to this meal of new milk they add the cream

taken from that which was milked the night before. This practice and the age of their cheeses, have been considered as the only cause of the excellence of the article; for, from the nicest observation, it does not appear that the land is, in any respect, superior to that of other counties, where no such cheese is made.

PARMESAN CHEESE.

No country certainly produces so much, and such excellent cheese, as England. In different parts of the continent, however, cheese is made, and in considerable quantities, deservedly enjoying a high reputation. Of such cheese, the most celebrated is the Parmesan, so called, because, in former times, chiefly made in the environs of *Parma* and *Placentia*, on the south side of the river *Po*, in the heart of *Lombardy*, and the north of Italy. For many years past, however, this cheese is principally supplied by the rich pastures on the north side of the *Po*, extending from *Placentia*, by *Lodi*, to *Milan*. That tract of the country is a fine level plain, naturally well watered by rivers and rivulets, and artificially intersected and crossed in all directions by canals of irrigation in the most advantageous manner. Of the manner of manufacturing the cheese, still known by the name of Parmesan, although now chiefly produced near *Lodi*, the following accurate account is given by a very competent judge, the celebrated agriculturist, *Arthur Young*, collected during his travels on the continent in the years 1787, 1788, and 1789:—

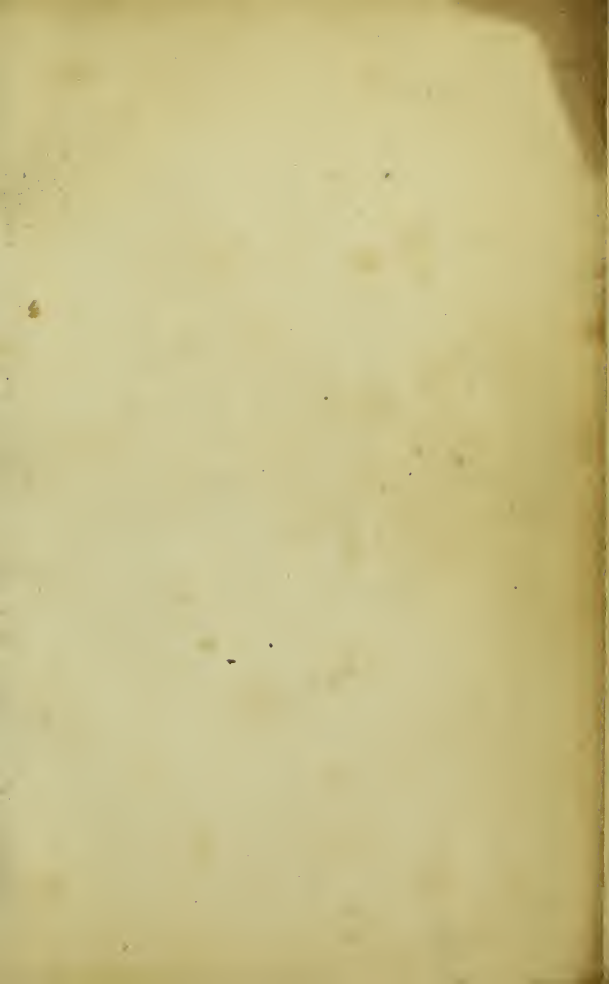
“In order that I might view the process to advantage, a scientific friend in Milan conducted me to a noted dairy belonging to the family of *Leti*. It is, in the first place, necessary to observe, that the cheeses are made entirely of *skimmed milk*, that of the preceding evening mixed with the morning's milk: the former had stood sixteen or seventeen hours; the latter about six hours. The runnet is formed into balls, and dissolved by the hand in the milk; the preparation is made a secret of; but it is generally known, that the stomach of the calf is dressed with spices and salt. The runnet was put to the milk at twelve o'clock, not in a tub, but in a caldron or

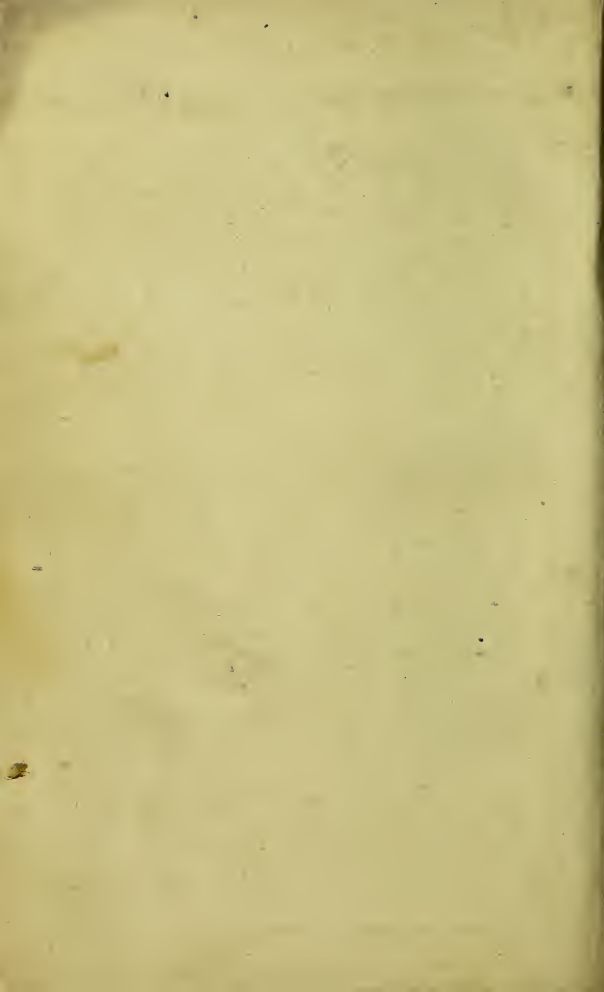
boiler turned from off the fire at ten o'clock. The heat was 82° of Fahrenheit, the atmosphere being at the same time 70° of Fahrenheit. In summer, the whole operation is finished by eight in the morning, as the heat of the weather sours the milk in the middle of the day. At one o'clock, the manager of the dairy examined the coagulation, and finding it complete, he ordered his deputy to work it, which he did with a stick armed with cross wires; an operation to serve instead of cutting and breaking the curd, as is done in England, free from the whey. When he has reduced it to such a firmness of grain as satisfies the manager, it is left to subside, till, the curd being quite sunk, the whey is nearly clear on the surface. Then the caldron which contains it is turned back again over the fire-hearth, and a quick fire made, to give it the scald rapidly. A small quantity of finely powdered saffron is added, the deputy stirring it all the time with a wired machine, to keep it from burning. The manager examined it, from time to time, between his fingers and thumb, to mark the moment when the right degree of solidity and firmness of grain was attained. The heat was $124\frac{1}{2}^{\circ}$ of Fahrenheit; but it is often 131° . When the manager finds it well granulated by the scalding, he orders his deputy to turn it off the fire, and, as soon as a certain degree of subsidence has taken place, empties about three-fourths of the whey, in order the better to command the curd. He then pours thereon four gallons of cold water round the bottom of the caldron, to cool it enough for handling the curd. Then he bends himself into the vessel, in a formidable manner, to view it, resting his feet against the tub of whey, and with his hands loosens the curd at the bottom, and works it into one mass, that it may lie conveniently for him to slide the cloth under it, which he does with much dexterity, so as to enclose the whole curd. To enable him the easier, he returns the whey into the caldron, which in some degree floats up the curd, which, when taken out, rests for a quarter of an hour or so in a tub to drain. The cheese-vat, in the meantime, is prepared, in a broad hoop of willow, with a cord round to tighten it; and it widens or contracts at pleasure, according to the size of the cheese. Into this

vat the curd is fixed, and the cloth is folded over it, and tucked in around. This is placed on a table, slightly inclining, to carry off the whey that drains from the cheese. A round plank, three inches thick, shod with iron, like the block-wheel of a barrow, is laid on the cheese, and a stone, about thrice the size of a man's head, is laid on that, which is all the press used; and there ends the operation. The cheese of the preceding day was in a hoop, without any cloth, and many others were salting, in different hoops, for thirty or forty days, according to the season; thirty in summer, and forty in winter. When done, the cheeses are scraped clean, and then rubbed and turned in the magazine every day, and rubbed with a little linseed oil on the coats, to preserve them from insects of all sorts. They are never sold till they are six months old.

“When this business is finished, the morning's buttermilk is added to the whey, and heated; and a stronger acid or runnet is used, to make whey cheese. These cheeses, which are small, are kept in wooden cases, in the chimney smoke.”

THE END.





P

